

AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT		1. CONTRACT ID CODE	PAGE OF PAGES 1 61
2. AMENDMENT/MODIFICATION NO. P00009	3. EFFECTIVE DATE 18 JUNE 2015	4. REQUISITION/PURCHASE REQ. NO.	5. PROJECT NO. (If applicable)
6. ISSUED BY DLA TROOP SUPPORT DIRECTORATE OF SUBSISTENCE, BUILDING 6 700 ROBBINS AVENUE PHILADELPHIA PA 19111-5092 KARLA THOMPCKINS (215) 737-2958	CODE SPM300	7. ADMINISTERED BY (If other than Item 6)	CODE
		SEE BLOCK 6	

8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State and ZIP Code) SOPAKCO PACKAGING 118 SOUTH CYPRESS STREET MULLENS SC 19574-3004	(X) 9A. AMENDMENT OF SOLICITATION NO.
	9B. DATED (SEE ITEM 11)
	10A. MODIFICATION OF CONTRACT/ORDER NO. SPM3S1-13-D-Z188
	10B. DATED (SEE ITEM 13) 10/01/2012
CODE 6D623	FACILITY CODE

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) NO. IN ITEM 10A.	THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER
<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 type="checkbox"/>	C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF:	
<input checked="" type="checkbox"/>	D. OTHER (Specify type of modification and authority) FAR 52.212-4(C) and DLA TS/ Sopakco emails dated 10 June 2015	

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:
1. The purpose of this modification is to update Table I and add an additional place of performance.
2. Replace current Table I with attached Table I.
3. Additional Place of Performance is as follows: The Wornick Company (cage 9Y162)
4700 Creek Road
Cincinnati, OH 45242-2811
4. 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) KARLA THOMPCKINS CONTRACTING OFFICER	16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print) KARLA THOMPCKINS CONTRACTING OFFICER
15B. CONTRACTOR/OFFEROR (Signature of person authorized to sign)	16B. UNITED STATES OF AMERICA <i>Karla Thompkins</i> (Signature of Contracting Officer)
15C. DATE SIGNED	16C. DATE SIGNED 18 JUNE 2015

UGR-A '15 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						
MEAT LOVERS BREAKFAST WRAP KIT	50 1 each	Wrap Kit: Tortilla, Meat Filling (Pork Sausage, Ham, Bacon), Cheddar Gravy, Enchilada Sauce. Frozen	JTM	24 @ 0° F	1	20.61 lb box
CHICKEN SAUSAGE PATTY	25 2 each - 2 oz	Sausage Patties, Chicken, Raw, Frozen	Rose	12 @ 0° F	1	7.8 lb box
BISCUITS	50 1 each	Biscuit, Wholegrain , frozen, thaw and serve	Bakery Chef	12 @ 0°F	1	50 ct box
MONKEY BITES, CINNAMON ROLLS	48 1.7 oz	Cinnamon Rolls, Mini, Frozen, 18 ct/tray	Bridgford	12 @ 0°	3	18 ct trays
ORANGE JUICE	50 6 oz	Juice, 100% Orange, Frozen Concentrate, Fortified	Lyons-Magnus (Citrus Belle)	24 @ 0°F	3	32oz carton
BOX 1 - 8970-01-525-6344						
EGGS	50 ½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	Oregon Freeze Dry	36 @ 80°F	1	3.06 pound box (2-1.17lb bags)
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1	1 bag
CREAMERS	12 3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1	12 count bag
BLUEBERRY PASTRY CRISP	48 1 each	Pastry Crisp, Blueberry	Kellogg	12 @ 80°F	5	9 count box
KETCHUP	25 18 gm pkt	Ketchup	Heinz	12 @ 72°F	1	25 ct bag
GRAPE JELLY	25 ½ oz pch	Jelly, Grape	Portion Pac, Inc.	15 @ 80°F	1	25 count bag
CHILE LIME HOT SAUCE	1 12 oz bottle	Hot Sauce, Chile Lime	Frank's Red Hot	24 @ 80°F	1	12 oz bottle
	1 2 oz	Butter Granules	Butter Buds	36 @ 80°F	1	2 oz pouch
JALEPENOS SLICES	25 1.0 oz pct	Jalepeno, Sliced, Shelf-Stable	Kaiser	18 @ 80°	1	25 count bag
	100	Paper Cups, 8 oz	Lighthouse	N/A	4	25 count bag
BOX 2						
CREAMERS	24 1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend International	24 @ 80°F	1	24 ct box
OATMEAL	8 1 each	Oatmeal, Instant, Golden Brown Maple, Individual packets	Kashi	12 @ 80°F	1	8ct box
CAPPUCCINO	20 1 each	Cappuccino Beverage Powder, TFF, French Vanilla	Old Glory	12 @ 80°F	1	20 count bag
	50	Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
	4	Trash Bags, clear	Envision	N/A	1	4 count
	1 1.65 oz	Salt	Unistel	N/A	1	1.65 oz
	1 .70 oz	Pepper	Unistel	N/A	1	.70 oz
	1 4 oz	Oil, Vegetable, Butter Flavor	Heartland Mist	24 @ 80°F	1	4 oz bottle
	1 10 CT	Gloves	Handgards	N/A	1	10ct bag

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

UGR-A BREAKFAST MENU 1: PREPARATION INSTRUCTIONS

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

Orange Juice Concentrate: Best served chilled. Need 9 quarts of water.

Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.

Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.

Hash Browns: Re-hydrate in original carton to retain seasonings per carton instructions

Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.

Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.

Cinnamon Rolls, monkey bites: Thaw and serve

Oatmeal: Prepare according to package directions.

Blueberry Crisps: open and enjoy

B. Desirable Serving Temperatures:

Eggs: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

3.06 pound box (2-1.17lb bags)

MEAT LOVERS BREAKFAST WRAP KIT(Frozen)

Use a steam kettle to heat frozen boilable bags.

1) Place unopened bags in boiling water, water must flow freely around all sides of bag.

2) Heat for approximately 45 minutes or until product has reached internal temperature of 135° F.

Product may be left submerged in 135° F water until needed on the serving line.

3) Remove bag from water CAREFULLY and serve – PRODUCT WILL BE HOT!

REMEMBER: To check product temperature, product should be 135° F before serving.

CHICKEN SAUSAGE

Place on baking sheet frozen, bake at 400° for 10-14 minutes or internal temperature reaches 165°

Egg Mix Preparation:

Please follow instructions on bag.

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.

Biscuits: Place unopened bag with bakeable tray of biscuits directly on oven rack.

Bakeable wrap do not remove

Bake as directed until golden brown and hot. After baking, carefully cut or tear bag.

Bake in conventional oven @ 400 ° F 10-22 minutes thawed, 20-22 minutes frozen.

UGR-A '15 TABLE I
BREAKFAST MENU 2 - Chicken & Waffles/Turkey Bacon

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6729						
CHICKEN BREAKFAST FILLET	50	1 piece, 2 oz avg	Chicken Breast Fillet, Breakfast	Chris P Chicken/Pierce	12 @ 0 °F	1 10 lb box
MIXED BERRY BAR	48	1 slice	Bar, Mixed Berry, Frozen, Thaw & Serve	Hill Country	14 @ 0 °F	1 2 trays/cas
APPLE JUICE	50	6 oz	Juice, 100% Apple, Frozen Concentrat, Fortified	Lyons-Magnus (Citrus Belle)	24 @ 0°F	3 32oz carton
WAFFLE	50	1 each	Waffle, flat bottom, whole grain, Frozen	Ralcorp	12 @ 0 °F	1 50 ct box
TURKEY BACON	35	2 slices	Bacon, Turkey, Frozen	Godshall's	24 @ 0 °F	1 3 lb pack
BOX 1- 8970-01-525-6366						
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	Oregon Freeze Dry	36 @ 80°F	1 3.06 pound box (2-1.17lb bags)
KETCHUP	25	18 gm pkt	Ketchup	Heinz	12 @ 72°F	1 25 ct bag
STRAWBERRY JAM	25	½ oz pch	Jam, Strawberry	Portion Pac, Inc.	15 @ 80°F	1 25 count bag
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1 12 count bag
HOMINY GRITS	50	2/3 cup	Hominy Grits, White, Quick	Ralston	18 @ 80°F	2 24 oz bag
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete's	18 @ 80°F	1 6 oz bottle
	1	2 oz	Butter Granules	Butter Buds	36 @ 80°F	1 2 oz pouch
BISCUIT GRVY	50	2 oz	Gravy, biscuit, instant, TFF	Chef's Companion	12 @ 80°F	1 24 oz bag
PANCAKE SYRUP	48	1 1/2 oz pouch	Syrup, Pancake, Imitation Maple	Madeira Farms	15 @ 80°F	2 24 count bag
BOX 2						
HONEY	36	40 gm pouch	Honey	Thermo Pac	18 @ 80°F	1 50 count bag
COCOA	10	1 each	Cocoa Beverage Powder, TFF	Old Glory	12 @ 80°	1 10 count package
	100		Paper Cups, 8 oz	Lighthouse	N/A	4 25 count bag
BLUEBERRY MUFFIN	45	1 each, 2.3 oz	Muffin, Blueberry, Shelf Stable	Sterling Foods	12 @ 80°F	3 15 ct trays
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
	4		Trash Bags, clear	Envision	N/A	1 4 count
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz
	1	4 oz	Oil, Vegetable, Butter flavor	Heartland Mist	24 @ 80°F	1 4 oz bottle
	1	10 count	Gloves	Handgards	N/A	1 10 count bag

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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 9 quarts of water.
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.
Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.
Hominy Grits: Need 3 quarts of water

B. Desirable Serving Temperatures:

Hash Browns: 145° F or above.
Chicken breakfast filet: Maintain at 155° F or above.
Mixed Berry bar: Thaw and serve
Eggs: Maintain at 145°F or above.
Biscuits: Maintain at 150°F or above.

Chicken breakfast filet

From Frozen: conventional oven for 25 minutes at 400 F, convection oven for 15 minutes
at 350 F. Appliances vary, adjust cooking times accordingly.

Waffles

Pre-heat oven to 375. place frozen waffles on rack and bake for 2 1/2 -3 minutes
DO NOT RE-FREEZE THAWED PRODUCT
NOT SUITABLE FOR MICROWAVE OVENS

Biscuit Gravy: Need 4 quarts of water.

Turkey Bacon

Remove Turkey bacon packages from the box and discard plastic wrapping

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

Flat top grill method- place turkey bacon side down-parchment side up- on a flat top 350 degree grill until slightly brown. Remove paper, flip turkey bacon and cook other side until slightly brown.
Once bacon is fully cooked, carefully remove it from the baking pan or grill and enjoy

Egg Mix Preparation:

Please follow instructions on bag.

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 '15 TABLE I

BREAKFAST MENU 3 - STEAK & EGGS/CHEDDAR CHEESE OMELET 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							
STEAK	50	1 each, 5.5 oz	Steak, Breakfast, uncooked	National Steak and Poultry	15 @ 0°F	1	50 ct box
CHEDDAR CHEESE OMELET PITA	24	3.4 oz	Scrambled Egg, & Cheese Pita, Frozen	Kangaroo Brands	12 @ 0°F	1	24 ct Box
PEPPERS & ONIONS	40	1/4 cup, 2 oz	Peppers & Onions, frozen	Roast Works	18 @ 0°F	2	2.5 lb bag
RASPBERRY DANISH	24 each/ 48 total ct.	1 each	Danish, Frozen; Crumb Cake, Raspberry and Apple	SJR Foods	12 @ 0°F	1	24 ct boxes
APPLE DANISH	24 each/ 48 total	1 each	Danish, Frozen; Apple	SJR Foods	12 @ 0°F	1	24 ct boxes
FRUIT PUNCH	50	6 oz	Fruit Punch, 100%, Blend, Concentrat. Fortified	Lyons Magnus	24 @ 0° F	3	32 oz carton
BOX 1- 8970-01-525-6370							
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	Golden Grill Russet Premium (Basic American)	12 @ 80°F	1	40.5 oz. carton
FRENCH TOAST COOKIE	50	1 each, 1.76 oz package	Cookie, French Toast, Bite Size, Individually Packaged	Kelloggs	14 @ 80°F	1	50 ct case
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	Oregon Freeze Dry	36 @ 80°F	1	3.06 pound box (2-1.17lb bags)
OATMEAL	8	1 each	Oatmeal, Instant Apple Cinnamon, Individual packets	Kashi	12 @ 80°F	1	8ct box
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1	12 count bag
KETCHUP	25	18 gm pkt	Ketchup	Heinz	12 @ 72°F	1	25 count bag
GRAPE JELLY	25	½ oz pch	Jelly, Grape	Portion Pac, Inc.	15 @ 80°F	1	25 count bag
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80°F	1	6 oz bottle
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1	1 bag
	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25 count bag
BOX 1 AND 2							
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
BOX 2							
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend International	24 @ 80°F	1	24 ct box
CAPPUCCINO	20	1 each	Cappuccino Beverage Powder, TFF, Irish Cream	Old Glory	12 @ 80°F	1	20 count bag
ALL PURPOSE SAUCE	50	19gr pouch	Sauce, All purpose	Buffalo Bobs	24 @ 80°F	2	25 count bag
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	4		Trash Bags, clear	Envision	N/A	1	4 count
	1	1.10 oz	Seasoning, Steak	Unistel	N/A	1	1.10 oz
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1	.70 oz
	1	.70 oz	Onions, Minced, Dehydrated	Unistel	N/A	1	.70 oz
	1	4 oz	Oil, Vegetable, Butter flavor	Heartland Mist	24 @ 80°F	1	4 oz bottle
	1	10 CT	Gloves	Handgards	N/A	1	10 ct bag

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

UGR-A BREAKFAST MENU 3: PREPARATION INSTRUCTIONS

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

- Fruit punch Juice Concentrate: Best served chilled. Need 9 quarts of water.
- Hash Browns: Re-hydrate in original carton to retain seasonings per carton instructions
- Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
- Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
- Butter Granules: Use approved Butter Granules instead of Liquid Squeeze Margarine, 12oz bottle.
- Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.
- Oatmeal: Prepare according to package directions.
- Danish/Raspberry Danish: Thaw and serve

B. Desirable Serving Temperatures:

- Hash Browns: Maintain at 155° or above.
- Breakfast Steak: Maintain at 165° F or above.
- Eggs: Maintain at 145° F or above.
- Bacon: Maintain at 155° F or above.
- French Toast and Sausage Taquitos: Maintain at 165° F or above.

C. Cooking/Grilling Instructions:

Egg Mix Please follow instructions on the bag.

Breakfast Steak: Preheat grill to approximately 300°F. Use approximately ¼ cup of vegetable oil per 50 steaks to grease the grill. Grill steaks for approximately 4-5 minutes on each side. Ensure steaks are cooked to reach a minimum internal temperature of 160°F.

Peppers and Onions: Preheat griddle to approx. 375 degrees for 4 – 6 minutes. Spread approximately ¼ cup oil on griddle. Arrange peppers in a thin layer. Turn as needed for even heating.

Bacon, Shelf-Stable:

Heat the unopened bag of shelf stable bacon in boiling water until it reaches approximately 160° F

OMELET in a Pita Pocket

FOR BEST RESULTS: Heat from refrigerated state.

- **Product is Fully Cooked**

**Convection: 250-275°F 12-18 minutes, keep in wrapper, place one layer on sheet pan
Cook & Hold, Keep in wrapper Heat first, then hold at 150-160 °F, Hold up to 1 hour**

D. Suggested Use of Spice:

- Salt: General use
- Pepper: General use
- Minced Onions: Hash browns.
- All Purpose sauce: Steaks

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.

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UGR-A '15 TABLE I
BREAKFAST MENU 4 - STEAK, EGG & CHEESE TAQUITO/PEPPERED 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							
STEAK, EGG, & CHEESE TAQUITO	24	1 each, 2.9 oz	Taquitto, Steak, Egg & Cheese, Frozen	Ruiz	12 @ 0°F	1	24 ct case
PEPPERED TURKEY BACON	35	2 slices	Bacon, Turkey, Peppered, Frozen	Godshall's	24 @ 0°F	1	3 lb pack
POTATO PANCAKE	50	4 pcs, 2.6 oz	Potato Pancake, Frozen	McCain's	18 @ 0°F	3	3 bags
ORANGE JUICE	50	6 oz	Juice, 100% Orange, Frozen Concentrate, Fortified	Lyons-Magnus (Citrus Belle)	24 @ 0°F	3	32oz carton
CINNAMON STREUSEL COFFEE CAKE	48	1 piece, 1.7 oz	Coffee Cake, Cinnamon Streusel, Frozen	Hill Country	14 @ 0°F	1	2 trays/case
BOX 1- 8970-01-525-6372							
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	Oregon Freeze Dry	36 @ 80°F	1	3.06 pound box (2-1.17lb bags)
KETCHUP	25	18 gm pkt	Ketchup	Heinz	12 @ 72°F	1	25 count bag
GRAPE JELLY	25	½ oz pch	Jelly, Grape	Portion Pac, Inc	15 @ 80°F	1	25 count bag
HOMINY GRITS	50	2/3 cup	Hominy Grits, White, Quick	Ralston	18 @ 80°F	2	24 oz bag
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1	1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1	12 count bag
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80°F	1	6 oz bottle
	1	2 oz	Butter Granules	Butter Buds	36 @ 80°F	1	2 oz pouch
	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25 count bag
BOX 2							
STRAWBERRY, PASTRY CRISP	48	1 pkt each	Pastry Crisp, Strawberry	Kellogg	12 @ 80°F	5	9 count box
COCOA	10	1 each	Cocoa Beverage Powder, TFF	Old Glory	12 @ 80°	1	10 count package
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
	4		Trash Bags, clear	Envision	N/A	1	4 count
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1	.70 oz
	1	4 oz	Oil, Vegetable, Butter Flavor	Heartland Mist	24 @ 80°F	1	4 oz bottle
	1	10 CT	Gloves	Handgards	N/A	1	10 ct bag

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

UGR-A BREAKFAST MENU 4: PREPARATION INSTRUCTIONS

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

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

Grape Juice Concentrate: Best served chilled. Need 7.5 quarts of water.

Grits: Need 3 quarts of water

Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.

Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.

Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.

Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.

Orange Juice Concentrate: Best served chilled. Need 9 quarts of water.

Strawberry Crisps: open and enjoy

B. Desirable Serving Temperatures:

Grits: Maintain at 145° or above.

Eggs: Maintain at 145° F or above.

Steak, Egg & Cheese Taquitos: Maintain at 165° F or above.

Coffee Cake: Thaw and serve

C. Cooking/Grilling Instructions:

Egg Mix Preparation:

Please follow instructions on the bag.

Potato pancakes: Convection oven - preheat oven to 425 F. Spread frozen pancakes evenly on a shallow baking pan.

Bake for 6 to 9 minutes, turning once for uniform cooking. For best results, cook from frozen state using recommended time and temperature. Always cook to light golden color. Do not overcook. When cooking smaller amounts, reduce cooking time.

Turkey Bacon

Remove Turkey bacon packages from the box and discard plastic wrapping

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

Flat top grill method- place turkey bacon side down-parchment side up- on a flat top 350 degree grill until slightly brown. Remove paper, flip turkey bacon and cook other side until slightly brown.
Once bacon is fully cooked, carefully remove it from the baking pan or grill and enjoy

Steak, Egg & Cheese Taquito:

Conventional oven: 350 F, frozen 25 minutes, thawed 20 minutes, place in pan or on cookie sheet

Deep Fryer: 375 F, thawed 1 minute and 45 seconds, thaw product before deep fryer

Pan Fry: medium heat, thawed 1 minute and 45 seconds, fry in pan with a small amount of oil

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Steak Seasoning: Steaks

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 '15 TABLE I

BREAKFAST MENU 5 - Chicken Sausage Patty/RANCHERO BEEF TAQUITO

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size	
FROZEN/ PERISHABLE BOX - 8970-01-525-6739							
CHICKEN SAUSAGE PATTY	50	2 each - 2 oz	Sausage Patties, Chicken, Raw, Frozen	Rose	12 @ 0° F	2	7.8 lb box
RANCHERO BEEF TAQUITO	24	1 each	Taquito, Ranchero Beef, Frozen	Ruiz Foods	12 @ 0°F	1	24 ct box
BISCUITS	50	1 each	Biscuit, Wholegrain , frozen, thaw and serve	Bakery Chef	12 @ 0 °F	1	50 ct box
PEANUT BUTTER & JELLY GRAHAMS	48	1 each	Peanut Butter and Jelly Graham Sandwich, Frozen	Advanced Pierre	12 @ 0 °F	1	48 ct box
APPLE JUICE	50	6 oz	Juice, 100% Apple, Frozen Concentrate	Lyons-Magnus	24 @ 0°F	3	32oz carton
BOX 1 - 8970-01-525-6377							
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	Oregon Freeze Dry	36 @ 80°F	1	3.06 pound box (2-1.17lb bags)
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash brown mix, Dehydrated	Golden Grill Russet Premium (Basic American)	12 @ 80°F	1	40.5 oz. carton
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1	12 count bag
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1	1 bag
TOASTER PASTRY	50	1 each	Toaster Pastry, Brown Sugar Cinnamon, Whole Grain, Individually Wrapped. 1.76 oz	Kellogg's	14 @ 80° F	5	10 ct boxes
JALAPENO CATSUP	35	1 each	Jalapeno Catsup	Market Street	24 @ 80°F	1	35 ct bag
STRAWBERRY JAM	25	½ oz pch	Jam, Strawberry	Portion Pac, Inc.	15 @ 80°F	1	25 count bag
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend International	24 @ 80°F	1	24 ct box
	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25 count bag
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80°F	1	6 oz bottle
BOX 2							
COCOA	10	1 each	Cocoa Beverage Powder, TFF	Old Glory	12 @ 80°	1	10 count package
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
	4		Trash Bags, clear	Envision	N/A	1	4 count
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1	.70 oz
	1	.70 oz	Onions, Minced, Dehydrated	Unistel	N/A	1	.70oz
	1	4 oz	Oil, Vegetable, Butter Flavor	Heartland Mist	24 @ 80°F	1	4 oz bottle
	1	10 CT	Gloves	Handgards	N/A	1	10 ct bag

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

UGR-A BREAKFAST MENU 5: PREPARATION INSTRUCTIONS

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

Apple Juice Concentrate: Best served chilled. Need 9 quarts of water.
Hash Browns: Re-hydrate in original carton to retain seasonings per carton instructions
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Peanut Butter & Jelly Graham sandwiches - thaw and serve

B. Desirable Serving Temperatures:

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

C. Cooking/Grilling Instructions:

Egg Mix Preparation:

Please follow instructions on the bag.

Ranchero Beef Taquito

Conventional oven

From Frozen

Prepare cooking sheet with parchment paper or cooking spray.
cook 25 min in a preheated 350 oven on cooking sheet. Cook to an internal temp of 161

From Thawed

Prepare cooking sheet with parchment paper or cooking spray.
cook 12 min in a preheated 450 oven on cooking sheet. Cook to an internal temp of 161

Convection oven

From Frozen

Prepare cooking sheet with parchment paper or cooking spray.
cook 15 min in a preheated 325 oven on cooking sheet. Cook to an internal temp of 161

From Thawed

Prepare cooking sheet with parchment paper or cooking spray.
cook 12 min in a preheated 325 oven on cooking sheet. Cook to an internal temp of 161

CHICKEN SAUSAGE

Place on baking sheet frozen, bake at 400° for 10-14 minutes or internal temperature reaches 165°

Biscuits: Place unopened bag with bakeable tray of biscuits directly on oven rack.

Bakeable wrap do not remove

Bake as directed until golden brown and hot. After baking, carefully cut or tear bag.

Bake in conventional oven @ 400 ° F 10-22 minutes thawed, 20-22 minutes frozen.

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.

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 15 TABLE I

BREAKFAST MENU 6 - ENGLISH MUFFIN SANDWICH/BLUEBERRY FILLED PANCAKES

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6740						
ENGLIS MUFFIN SANDWICH	50	1 each	Sandwich, English muffin with Egg, Turkey Ham and Cheese, Frozen, Individually wrapped	AdvancePierre	12 @ 0°F	1 50 CT BOX
BLUEBERRY FILLED PANCAKES	50	1 each	Whole grain Bluberry filled Pancakes, Frozen, Individually wrapped	Ralcorp	12 @ 0°F	1 50CT BOX
FRUIT PUNCH	50	6 oz	Fruit Punch, 100%, Blend, Concentrate, Fortified	Lyons Magnus	24 @ 0° F	3 32 oz carton
DONUT STICK	48	1 each, 2.5 oz	Donut Stick, Frozen, Thaw & Serve	SJR Foods	12 @ 0F	1 48 ct case
BOX 1 - 8970-01-525-6389						
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	Oregon Freeze Dry	36 @ 80°F	1 3.06 pound box (2-1.17lb bags)
PEANUT BUTTER CHOCOLATE BAR	48	1 each	Peanut Butter, Chocolate bar	Kellogg	12 @ 80°F	6 8 count box
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
KETCHUP	25	18 gm pkt	Ketchup	Heinz	12 @ 72°F	1 25 count bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1 12 count bag
GRAPE JELLY	25	½ oz pch	Jelly, Grape	Portion Pac, Inc.	15 @ 80°F	1 25 count bag
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	Golden Grill Russet Premium	12 @ 80°F	1 40.5 oz. carton
	1	2 oz	Butter Granules	Butter Buds	36 @ 80°F	1 2 oz pouch
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80°F	1 6 oz bottle
BOX 1 AND 2						
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
	100		Paper Cups, 8 oz	Lighthouse	N/A	4 25 count bag
BOX 2						
CAPPUCCINO	20	1 each	Cappuccino Beverage Powder, TFF, French Vanilla	Old Glory	12 @ 80°F	1 20 count bag
PANCAKE SYRUP	48	1½ oz pch	Syrup, Pancake, Imitation Maple	Madeira Farms	15 @ 80°F	2 24 count bag
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	4		Trash Bags, Clear	Envision	N/A	1 4 count
	1	.70 oz	Onions, Minced, Dehydrated	Unistel	N/A	1 .70 oz
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz
	1	4 oz	Oil, Vegetable, Butter flavor	Heartland Mist	24 @ 80°F	1 4 oz bottle
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag

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

UGR-A BREAKFAST MENU 6: PREPARATION INSTRUCTIONS

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

Tropical Juice Concentrate: Best served chilled. Prepare juices as instructed in packages, Need 9 quarts of water.

Hash Browns: Re-hydrate in original carton to retain seasonings per carton instructions

Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.

Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.

Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.

Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.

Donuts: Thaw and serve.

Chocolate Bar- Thaw and serve

Fruit Punch Juice Concentrate: Best served chilled. Need 9.0 quarts of water.

B. Desirable Serving Temperatures:

Egg & Chorizo Wrap: Maintain at 145° F or above.

Eggs: Maintain at 145° F or above.

French Toast: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

HAM SLICE

From a thawed state: Place on a sheet pan and place in convection oven at 350 degrees for approximately 10 to 12 minutes. Product is fully cooked and needs to be warmed to 130 degrees or higher to obtain the best flavor when consumed.

From a Frozen state: Place on a sheet pan and place in convection oven at 350 degrees for approximately 12 to 15 minutes. Product is fully cooked and needs to be warmed to 130 degrees or higher to obtain the best flavor when consumed.

Ham Egg and Cheese English Muffin

In a convection oven: heat thawed sandwich in pre-heated oven at 350F for 15-18 min.

Blueberry Pancakes

Heat from frozen

For best results, keep pancakes in pouch for oven or microwave heating.

for oven:

Pre heat oven to 350F. Place frozen pancakes on baking sheet.

For convection oven 15-18min. For conventional oven 18-23 min

for Microwave

Microwave one sandwich on high for 45-60 seconds. Let sit 15-30 seconds for temperature to equilibrate.

NOTE: Ovens and microwaves vary. Please adjust time and temp accordingly

Egg Mix Preparation:

Please follow instructions on the bag.

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.

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 '15 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							
BISCUITS	50	1 each	Biscuit, Wholegrain , frozen, thaw and serve	Bakery Chef	12 @ 0 °F	1	50 ct box
CHICKEN BACON	35	2 slices	Bacon, Chicken, Frozen	Godshall's	24 @ 0 °F	1	3 lb pack
BROWN & SERVE SAUSAGES	33	3 each	Sausage Links, Turkey , Brown & Serve, Frozen, Precooked	Rose	12 @ 0 °F	1	5 lb case
ORANGE JUICE	50	6 oz	Juice, 100% Orange, Frozen Concentrate, Fortified	Lyons-Magnus (Citrus Belle)	24 @ 0°F	3	32oz carton
BAGEL	48	1 each, 3 oz	Cinnamon Bagel w/ Apple Filling, Frozen, Individually Wrapped	SJR Foods	18 @ 0°F	1	48ct box
Box 1 - 8970-01-525-6720							
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	Oregon Freeze Dry	36 @ 80°F	1	3.06 pound box (2-1.7lb bags)
TOASTER PASTRY	50	1 each	Toaster Pastry, Strawberry, Whole Grain, Frosted, Individually Wrapped, 1.8 oz.	Kellogg's	14 @ 80° F	5	10 count box
KETCHUP	25	18 gm pkt	Ketchup	Heinz	12 @ 72°F	1	25 count bag
STRAWBERRY JAM	25	½ oz pch	Jam, Strawberry	Portion Pac, Inc	15 @ 80°F	1	25 count bag
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	24 @ 80°F	1	6 oz bottle
	1	2 oz	Butter Granules	Butter Buds	36@80°F	1	2 oz pouch
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1	1 bag
HOMINY GRITS	50	2/3 cup	Hominy Grits, White, Quick	Ralston	18 @ 80°F	2	24 oz bag
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend International	24 @ 80°F	1	24 ct box
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1	12 count bag
	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25 count bag
BOX 2							
BISCUIT GRVY	50	2 oz	Gravy, biscuit, instant, TFF	Chef's Companion	12 @ 80°F	1	24 oz bag
	4		Trash Bags, clear	Envision	N/A	1	4 count
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1	.70 oz
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper,	LCI	N/A	2	25 count bag
	1	4 oz	Oil, Vegetable, Butter flavor	Heartland Mist	24 @ 80°F	1	4 oz bottle
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count
COCOA	10	1 each	Cocoa Beverage Powder, TFF	Old Glory	12 @ 80°	1	10 count
	1	10 CT	Gloves	Handgards	N/A	1	10 ct bag

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

UGR-A BREAKFAST MENU 7: PREPARATION INSTRUCTIONS

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

Orange Juice Concentrate: Best served chilled. Need 9 quarts of water.

Hominy Grits: Need 3 quarts of water per box

Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.

Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.

Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.

Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.

Cinnamon Bagel w/ apple filling: Thaw thoroughly. Heat within ovenable film at 350F for a just baked crust 2-3 minutes. (Do not overheat or keep on steam table)

Oatmeal: Prepare according to package directions.

B. Desirable Serving Temperatures:

Potato Pancakes: Maintain at 145° F or above

Eggs: Maintain at 145° F or above.

Grits: Maintain at 145° F or above.

Beef breakfast skillet: Maintain at 160° F or above

Sausage Links: Maintain at 155° F or above.

C. Cooking/Grilling Instructions:

Biscuit Gravy: Need 4 quarts of water.

Egg Mix Preparation:

Please follow instructions on the bag.

Turkey Link:

Oven Method: Heat M59 Field Range to approximately 350 F. Place contents of package on field

sheet pan, separate sausages and cook until slightly brown or to desired serving temperature (minimum of 155 F.) Continually check and drain grease as necessary.

Grill Method: Heat grill to approximately 350F. Place sausages and brown lightly on all sides, ensuring minimum product internal temperature has reached 155 F., or above.

Cinnamon bagel w/ apple filling, Frozen: Thoroughly thaw frozen product. Serve.

Chicken Bacon

Remove Turkey bacon packages from the box and discard plastic wrapping

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

Flat top grill method- place turkey bacon side down-parchment side up- on a flat top 350 degree grill until slightly brown. Remove paper, flip turkey bacon and cook other side until slightly brown. Once bacon is fully cooked, carefully remove it from the baking pan or grill and enjoy

D. Suggested Use of Spice:

Minced Onions: Hash browns.

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.

**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

UGR-A '15 TABLE I
LUNCH/DINNER MENU 1 - Pulled BBQ Chicken/BBQ Pork

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	Chandler foods	12 @ 0°F	1	10 lb case
BBQ PORK	25	5 oz	Pork, BBQ, Boil-in-Bag, Frozen	Rowdy Dow	12 @ 0°F	1	10.5 lb box
SWEET BUTTER SAUCE	50	2-8 oz pkt	Sauce, Sweet Butter for corn, Frozen	Cuisine Solutions/The Spice Guild	12 @ 0°F	2	8 oz pkt
CORNBREAD	24 each/48 total ct.	1 each	Cornbread, mini loaves, 24 ct plain, 24 ct jalapeno	SJR Foods	18 @ 0°F	2	24 ct boxes
BOX 1 - 8970-01-525-6783							
CORN	50	1/2 cup	Corn, Canned	Libby's	36 @ 80°F	2	#10 can
GREEN BEANS	50	1/2 cup	Green Beans, Canned	Libby's	36 @ 80°F	2	#10 can
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80°F	1	6 oz bottle
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 @ 80° F	1	24 count box
PEANUT BUTTER & GRAPE JELLY	12	1.12 oz pb pch 1 oz jelly pch	Peanut Butter and Grape , Twin Pack	Thermo Pac	24 @ 80°F	1	12- Twin Pack
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1	1 bag
LEMON LIME CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Lemon Lime	Sqwincher	24 @ 80°F	1	51oz pouch
CARROT CAKE	48	1 each	Cake, Carrot, with cream cheese icing, shelf satble	Sterling Foods	12 @ 80°F	2	24 ct trays
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1	12 count bag
	1	2 oz	Butter Granules	Butter Buds	36@80°F	1	2 oz pouch
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 count bag
BOX 2							
APPLESAUCE	24	1 each	Applesauce, Individual Cups	White House	18 @ 80°F	4	6 ct packs
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
	4		Trash Bags, clear	Envision	N/A	1	4 count
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1	.70 oz
	1	10 CT	Gloves	Handgards	N/A	1	10 ct bag

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

UGR-A LUNCH/DINNER MENU 1: PREPARATION INSTRUCTIONS

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

Green beans: Maintain at 145° F or above.

Lemon-Lime Electrolyte Drink: Best served chilled. Need six gallons of water per 51oz bag.

Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.

Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.

Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.

Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.

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

Cornbreads: Thaw and Serve

Variety tea mix: Need 16.9 fl. oz. bottle of water (0.5 liter) or tall glass of water (2 cups).

B. Desirable Serving Temperatures:

Pulled BBQ Chicken: Maintain at 165° F or above.

Beef Barbacoa: Maintain at 165° F or above.

Corn: Maintain at 145° F or above.

Pudding: Chill, if possible.

Mashed Potatoes: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

Smoked Pulled BBQ Chicken:

Thaw under refrigeration until bag is soft - 48 hours is recommended

Heat in bag in either boiling water or commercial steamer for 30-35 minutes. Cut open bag and empty into serving vessel.

Stir thoroughly to mix meat with sauce. Check internal temperature to insure 165° F.

Pulled Pork BBQ

For best results, thaw product 24 hours prior to use. Heat product in pouch to temperature in steam kettle or steam table.

DO NOT BOIL. Remove product from pouch, stir excess sauce gently back into meat and serve.

Sweet Butter Corn Seasoning

Pour contents from # 10 can 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.

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

UGR-A 15 TABLE I
LUNCH/DINNER MENU 2 - BEEF BULGOGI/ LEMONGRASS CHICKEN

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						
<i>BEEF BULGOGI</i>	25	1 3/4 cups	<i>Beef Bulgogi, Frozen, Fully cooked, Boil-in-Bag</i>	<i>Sunrise Foods</i>	18 @ 0° F	1 15.8 lb box
<i>LEMONGRASS CHICKEN</i>	25	3/4 cup	<i>Chicken, Lemongrass, Fully cooked, Boil-in-Bag</i>	<i>Pulson Brands</i>	12 @ 0° F	1 2/6.5 lb
<i>WHOOPIE PIE CAKE</i>	48	1 Piece	<i>Cake, Whoopie Pie, Choc Cake with Marshmallow Frosting, Frozen, Thaw &</i>	<i>Sterling</i>	12 @ 0° F	2 24ct
BOX 1 - 8970-01-525-6785						
CARROTS	50	3/4 cup	Carrots, Canned	Libby's	36 @ 80°F	3 #10 can
PRIMAVERA RICE	50	1/2 cup	Rice, Primavera Blend	NuChoice Foods	18 @ 80°F	2 36 oz bags
CRISP RICE AND MARSHMALLOW BAR	40	1 each	Bar, Crisp rice and marshmallow, Individually	Kelloggs	14 @ 80°F	2 20 ct boxes
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend International	24 @ 80°F	1 24 ct box
PINK LEMONADE	100	7.5 oz	Beverage Base, Powder, Pink Lemonade	Sqwincher	24 @ 80°F	3 18 oz pouch
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1 12 count bag
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
	1	2 oz	Butter Granules	Butter Buds	36@80°F	1 2 oz pouch
BOX 2						
MIXED FRUIT	24	1 each, 4 oz	Mixed Fruit, Individual Cups	Del Monte	15 @ 80°F	6 4 ct packs
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
HOT CHILE SAUCE	1	1 bottle	Sauce, Hot Chili, Sriracha	Texas Pete	24 @ 80°F	1 1 bottle
	4		Trash Bags, clear	Envision	N/A	1 4 count
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1 .75 oz
SUGAR FREE VARIETY PACK BEVERAGES	24	1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 @ 80° F	1 24 count box

UGR-A LUNCH/DINNER MENU 2: PREPARATION INSTRUCTIONS

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

Lemonade: Best served chilled. Need six gallons of water for three (3) envelopes.
Variety Drink mix: Need 16.9 fl. oz. bottle of water (0.5 liter) or tall glass of water (2 cups).
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.
Empty contents into a container. Gradually add one pint of warm water while stirring. Stir
Rice Crispie Bars: Ready to Serve

B. Desirable Serving Temperatures:

Whoopee pie Cake: Thaw and serve.
Carrots: Maintain at 145° F or above.
Mixed Fruit: Chill, if possible.

C. Cooking/Grilling Instructions:

Primavera rice: Follow directions on package.

Lemongrass Chicken

Boil in bag to 160F
Chicken fully cooked
DO NOT OVERHEAT

Beef Bulgogi (Frozen)

Steam beef for 1 minute, or until internal temperature reaches 165 degrees F.
Sauce: Boil in bag
Heat Sauce – Leave in pouch, place frozen pouch in hot water or steamer for 10 to 15 minutes.
Layer the pan with sauce then the beef. Do not mix the ingredients until ready to serve. Do not cover with film.

D. Suggested Use of Spice:

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

****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 '15 TABLE I
LUNCH/DINNER MENU 3 - Meatloaf

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size	
FROZEN/PERISHABLE BOX - 8970-01-525-6816							
MEATLOAF	50	1 each, 6.0 oz meatloaf w/ 4 oz sauce	Meatloaf, with Sauce, Frozen, Fully cooked, Boil-in-Bag	Central Market	18 @ 0°F	2	15.625 lb box
MEXICAN CHEESE SAUCE	50	1/4 cup	Cheese Sauce, Mexican, for Macaroni, Boil-in-Bag, Frozen	JTM	24 @ 0°F	2	5.25 lb bag
DULCE DE LECHE CAKE	48	1 piece	Cake, Dulce de Leche, Frozen, pre-sliced	Love and Quiches	12 @ 0°F	1	2 trays/cs
BOX 1 - 8970-01-525-6786							
MACARONI	50	3/4 cup	Macaroni, Whole Wheat	Ultra Grain	24 @ 80°F	2	4 lb bag
PEAS & CARROTS	50	¾ cup	Peas and Carrots, Canned	Libby's	36 @ 80°F	3	#10 can
PEANUT BUTTER & STRAWBERRY JAM	12	1.12 oz pb pch 1 oz jam pch	Peanut Butter and Strawberry Jam Twin Packs	Market Street	24 @ 80°F	1	12-Twin pack
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80°F	1	6 oz bottle
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 @ 80° F	1	24 count box
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1	1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1	12 count bag
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 count bag
BOX 2							
ORANGE CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Orange	SQWINCHER	24 @ 80°F	1	51 oz pouch
BUTTERSCOTCH PUDDING	24	1 each, 3.5oz fill	Pudding, Butterscotch, Individual Cups	Hunt's	18 @ 80°F	6	4 ct packs
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1	.70 oz
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1	.75 oz
	1	10 CT	Gloves	Handgards	N/A	1	10 ct bag
	4		Trash Bags, Clear	Envision	N/A	1	4 count

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

UGR-A LUNCH/DINNER MENU 3: PREPARATION INSTRUCTIONS

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

Orange SQWINCHER: Best served chilled. Need six gallons of water per 51oz bag.
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.
Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.
Dulce De Leche cake: Thaw and serve
Variety tea mix: Need 16.9 fl. oz. bottle of water (0.5 liter) or tall glass of water (2 cups).

B. Desirable Serving Temperatures:

Barbeque Pork Ribs: Maintain at 155° F or above.
Peas and Carrots: Maintain at 145° F or above.
Macaroni and Cheese: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

Meatloaf (Frozen)

Boil in bag (from frozen)

Leave in pouch, place frozen pouch in simmering water (> 180°F) for 60 -70 minutes
or until internal temperature of product reaches 160° F.

Macaroni:

Use 4-5 gallons of water for four pounds of pasta.

Bring water to a rolling boil in a pot or appropriate cooking vessel before adding dry pasta. Immediately stir pasta to keep from burning/sticking to the bottom of the pot.

Mexican Style Cheese Sauce: Place bag in a steamer or boiling water. Heat approximately 45 minutes
or until product reaches serving temperature. Mix with cooked pasta.

Serving size 2/3 cup, yield: 25 servings

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

D. Suggested Use of Spice:

Salt: General use
Pepper: General use
Vegetable Seasoning: Corn

****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 '15 TABLE I
LUNCH/DINNER MENU 4 - Roasted Chicken Quarters

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6817						
ROASTED CHICKEN QUARTERS	50 1 each	Chicken, Roasted, Quarters, Fully Cooked, Frozen	Perdue	18 @ 0°F	1	25.5 lb case
APPLE PIE	48 1 each, 4 oz each	Apple Pie Slice, Individually wrapped	Schwans food service	12 @ 0°F	2	24 ct box
SWEET POTATOES	50 3/4 cup	Sweet Potatoes, Boil-in-Bag, Frozen	Ragozzino	18 @ 0°F	1	20 lb case
BOX 1 - 8970-01-525-6789						
GREEN BEANS, ITALIAN STYLE	50 ¾ cup	Green Beans, Italian Style Canned	Libby's	36 @ 80°F	3	#10 can
STUFFING	50 ½ cup	Stuffing Mix, Cornbread	Uncle Ben's	18 @ 80°F	1	56 oz bag
ICED TEA	100 7.5 oz	Iced Tea, powder drink mix, lemon flavored, sugar sweetened	Sqwincher	24 @ 80°F	3	25.6 oz pouch
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1	1 bag
CREAMERS	12 3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1	12 count bag
HOT SAUCE	1 6 oz bottle	Hot Sauce	Texas Pete	18 @ 80°F	1	6 oz bottle
	1 2 oz	Butter Granules	Butter Buds	36 @ 80°F	1	2 oz pouch
CREAMERS	24 1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend International	24 @ 80°F	1	24 ct box
	75	Paper Cups, 8 oz	Lighthouse	N/A	3	25 count bag
BOX 2						
PAN COATED PEANUT BUTTER DISKS	50 1 each, 1.53 oz	Pan coated peanut butter disks, Individually packaged	Reeses Pieces	36 @ 80°F	1	5/10 count bags
SUGAR FREE LEMON-LIME ELECTROLYTE BEVERAGE	30 1 each	Powdered drink mix, Electrolyte, Lemon-Lime with non nutritive sweetener	Sqwincher	18 @ 80°F	1	30 count bag
CRANBERRY SAUCE	48 1 oz	Cranberry Sauce	Ruby Kist	36 @ 80°F	3	#303 can
CHICKEN GRAVY	50 1/4 Cup	Gravy, Chicken, Instant, TFF	Chef's Companion	12 @ 80°F	1	15 oz bag
	1 10 CT	Gloves	Handgards	N/A	1	10 ct bag
	4	Trash Bags, Clear	Envision	N/A	1	4 count
	1 1.65 oz	Salt	Unistel	N/A	1	1.65 oz
	1 .70 oz	Pepper	Unistel	N/A	1	.70 oz
	2 .40 oz	Seasoning, Poultry	Unistel	N/A	2	.40 oz
	1 .75 oz	Seasoning, Vegetable	Unistel	N/A	1	.75 oz
	50	Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag

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

UGR-A LUNCH/DINNER MENU 4: PREPARATION INSTRUCTIONS

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

Iced Tea: Best served chilled. Need six gallons of water for three (3) envelopes.
Diet Lemon-Lime Electrolyte Beverage: Need 16.9 fl. oz. bottle of water (0.5 liter) or tall glass of water (2 cups).
Stuffing: Need 3 quarts of water.
Chicken Gravy: Need 4 quarts of water.
Coffee: Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.
Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.
Apple pie: Thaw and serve

B. Desirable Serving Temperatures:

Maple Glazed Sweet Potatoes: Maintain at 165 F or above.
Chicken Gravy: Maintain at 165° F or above.
Italian green beans: Maintain at 145° F or above.
Cranberry Sauce: Chill, if possible.
Mixed Fruit: Chill, if possible.

C. Cooking/Grilling Instructions:

Chicken Quarters

Combi Oven: Set to 325F steam and heat. Re heat for 19-21 min.
Cook times vary between equipment. Cook to an internal temp of 145F

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

Sweet Potatoes: 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
Poultry Seasoning: Chicken Quarters; Stuffing
Vegetable Seasoning: Peas

****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 '15 TABLE I
LUNCH/DINNER MENU 5 - Beef & Broccoli/Sweet Fire Chicken

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 Foods	18 @ 0 °F	1 16 lb case
Beef and Broccoli	25	2 cups	Vegetable; Beef; Sauce	Sunrise Foods	18 @ 0 °F	1 16.25 lb case
EGG ROLLS	50	1 each	Egg Roll, Chicken, Fully Cooked, Frozen	Minh	12 @ 0 °F	1 12.5 lb case
ORANGE CREAMSICLE CAKE	48	1 piece	Cake, Orange, Frozen, Sheet, pre-sliced, Thaw & Serve	LOVE & QUICHES	12 @ 0°F	1 2 trays/cs
SWEET & SOUR SAUCE	50	each	Sweet & Sour Sauce, Indiv Packets	Minh	12 @ 80°F	2 25 count bag
BOX 1 - 8970-01-525-6790						
CARROTS	25	1/2 cup	Carrots, Canned	Libby's	36 @ 80°F	2 #10 can
BROWN RICE	50	3/4 cup	Rice, Brown, Dry	Farmers Rice CoOp	24 @ 80 °F	2 3.25lb bag
PAN COATED DISKS	48	1 each, 1.69 oz	Pan Coated Disks, Individually packaged, 1.69 oz pkg	M & M's	12 @ 80°F	1 48 count box
JALEPEÑO SLICES	25	1.0 oz pct	Jalepeno, Sliced, Shelf-Stable	Kaiser	18 @ 80°	1 25 count bag
PEANUT BUTTER & APPLE JELLY	12	1.12 oz pb pch 1 oz jelly pch	Peanut Butter and Apple Jelly, Twin Pack	Market Street	24 @ 80°F	1 12-Twin pack
HOT CHILE SAUCE	1	1 bottle	Sauce, Hot Chili, Sriracha	Texas Pete	24 @ 80°F	1 1 bottle
MIXED BERRY CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	SQWINCHER	24 @ 80°F	1 51 oz pouch
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1 12 count bag
	1	2 oz	Butter Granules	Butter Buds	36 @ 80°F	1 2 oz pouch
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
BOX 2						
PEARS	24	1 each, 4 oz	Pears, Individual Cups	Libbys	15 @ 80°F	6 4ct packs
SUGAR FREE VARIETY PACK BEVERAGES	24	1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 @ 80° F	1 24 count box
	4		Trash Bags, clear	Envision	N/A	1 4 count
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCl	N/A	2 25 count bag
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1 .75 oz
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz

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

UGR-A LUNCH/DINNER MENU 5: PREPARATION INSTRUCTIONS

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

Mixed Berry SQWINCHER: Best served chilled. Need six gallons of water per 51oz bag.
Variety Drink mix: Need 16.9 fl. oz. bottle of water (0.5 liter) or tall glass of water (2 cups).
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.
Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.
Orange Creamsicle Cake: Thaw and serve

B. Desirable Serving Temperatures:

Chinese beef and vegetables with cashew chicken: Maintain at 155° F or above.
Carrots: Maintain at 145° F or above.
Pears: Chill, if possible.

C. Cooking/Grilling Instructions:

Egg Roll

Convection oven @ 350F
21-22 min from frozen
12-13 min from thawed

Sweet Fire Chicken: From frozen place unopened bag in boiling water for 25 to 30 minutes until internal temperature reaches 165°F
From thawed place unopened bag in boiling water for approximately 20 minutes until internal temperature of 165°F.

Beef & Broccoli

Do not mix ingredients in the kitchen. Instead, layer the ingredients in the steam pan until ready to serve.
Mix when ready to serve. Do not film or cover
Vegetables: Steam 1 minute DO NOT COOK
Beef: Steam or Hot water for 1 minute to an internal temp of 165 degrees F
Sauce: Steam or Hot water for 1 minute to an internal temp of 165 degrees F

Brown Rice easy Prep:

Follow directions on the package.

D. Suggested Use of Spice:

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

****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 '15 TABLE I

LUNCH/DINNER MENU 6 - SHRIMP SCAMPI/PENNE PASTA W/ CHICKEN IN ALFREDO SAUCE

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6820						
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	Ragozzino	18 @ 0°F	1 20.45 lb case
PENNE PASTA w/ CHICKEN IN ALFREDO SAUCE	25	2 1/3 cups	Penne pasta w/ chicken and turkey bacon in a tomato alfredo sauce, Frozen, Boil-in-Bag	Ragozzino	15 @ 0°F	1 21.75 lb case
SALTED CARAMEL CAKE	48	1 piece	Cake, Salted Caramel, Frozen, Pre-Sliced, Thaw & Serve	Sterling	15 @ 0°F	2 24 count trays
BOX 1 - 8970-01-525-6794						
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 @ 80° F	1 24 count box
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80°F	1 6 oz bottle
PARMESAN CHEESE	50	1 each, 3.5 gm pouch	Parmesan Cheese	Diamond Crystal	12 @ 80°F	2 25 count bag
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1 12 count bag
PEAS	50	¾ cup	Peas, Canned	Libby's	36 @ 80°F	3 # 10 can
CHOCOLATE CHIP COOKIE	50	1 each, 2.0 oz	Cookies, Chocolate Chip, Bite Size	Famous Amos	14 @ 80 °F	1 50 ct case
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend International	24 @ 80°F	1 24 ct box
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
BOX 2						
MIXED FRUIT	24	4 oz	Mixed Fruit, Individual Cups	Del Monte	36 @ 80°F	6 4 ct packs
PEACH ICED TEA	100	7.5 oz	Peach Iced Tea, powder drink mix, sugar sweetened	4C Foods	24 @ 80 °F	1 74.2 oz. can
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	4		Trash Bags, clear	Envision	N/A	1 4 count
	1	2 oz	Butter Granules	Butter Buds	36 @ 80°F	1 2 oz pouch
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1 .75 oz

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

UGR-A LUNCH/DINNER MENU 6: PREPARATION INSTRUCTIONS

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

Peach Iced Tea Drink: Best served chilled. Need 7 gallons of water for one (1) 74.2 oz. can.

Variety tea mix: Need 16.9 fl. oz. bottle of water (0.5 liter) or tall glass of water (2 cups).

Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.

Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.

Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.

Empty contents into a container. Gradually add one pint of warm water while stirring. Stir

Salted Caramel Cake; Thaw and serve

B. Desirable Serving Temperatures:

Shrimp Scampi: Maintain at 155° F or above.

Penne Pasta w/Chicken in Alfredo sauce: Maintain at 165° F or above.

Peas: Maintain at 145° F or above.

Mixed Fruit: Chill, if possible.

C. Cooking/Grilling Instructions:

Shrimp Scampi: Leave product in pouch. Place frozen product simmering water (>195 F) for 50-60 minutes or until shrimp are fully cooked. Remove bags from water, open, place in steam table pans and serve.

Penne Pasta w/Chicken in Alfredo sauce:

From a Frozen state: Leave product in pouch. Place frozen product boiling water and completely submerge bags with a 3-5 inch cover. Bring water back to a boil and leave pouches for 35 minutes. Product must reach internal temperature of 165 degrees. Remove bags from water, open, place in steam table pans and serve.

From a Thawed state: Leave product in pouch. Place frozen product boiling water and completely submerge bags with a 3-5 inch cover. Bring water back to a boil and leave pouches for 20 minutes. Product must reach internal temperature of 165 degrees. Remove bags from water, open, place in steam table pans and serve.

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Vegetable Seasoning: Peas

****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 '15 TABLE I
LUNCH/DINNER MENU 7 - Steak

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size	
FROZEN/PERISHABLE BOX - 8970-01-525-6823							
GRILLED STEAK	50	9 oz	Steak, Beef, Frozen, Uncooked	National Steak and Poultry	15 @ 0°F	1	50 ct box
PEPPER & ONION	40	1/4 cup, 2 oz	Peppers & Onions, Frozen	Roast Works	18 @ 0°F	2	2.5 lb bag
POTATO WEDGE	50	8 pieces, 3.5 oz	Potato wedge, Natural with Sea Salt, Frozen	Penobscot Foods	12 @ 0°F	3	5lb bag
RED VELVET CAKE	48	1 each	Cake, Red Velvet, Frozen, Pre-Slice, Thaw & Serve	Sterling	15 @ 0°F	2	24 count trays
BOX 1 - 8970-01-525-6796							
CORN	50	¾ cup	Corn, Canned	Libby's	36 @ 80°F	3	#10 can
BEEF GRAVY	50	1/4 cup	Gravy Mix, Instant, Beef, TFF	Chef's Companion	12 @ 80°F	1	15 oz bag
PEANUT BUTTER & BLACKBERRY JAM	12	1.12 oz pb pch 1 oz jam pch	Peanut Butter and Blackberry Jam, Twin Pack	Market Street	24 @ 80°F	1	12-Twin pack
	1	2 oz.	Butter Granules	Butter Buds	36@80°F	1	2 oz pouch
	1	4 oz	Oil, Vegetable, butter flavored	Heartland Mist	24 @ 80°F	1	4 oz bottle
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 count bag
KETCHUP	50	18 gm pkt	Ketchup	Heinz	12 @ 72°F	2	25 count bag
LEMON LIME CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Lemon Lime	Sqwincher	24 @ 80°F	1	51 oz pouch
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1	1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1	12 count bag
BOX 2							
MUSHROOMS	48	1/4 cup	Mushrooms, Canned, Sliced	Monterey	36@80°F	1	#10 can
ALL PURPOSE SAUCE	50	19gm pouch	Sauce, All Purpose	Buffalo Bobs	24 @ 80°F	2	25ct bag
VANILLA PUDDING	24	1 each, 3.5oz fill	Pudding, Vanilla, Individual Cups	Hunt's	18 @ 80°F	6	4 ct packs
SUGAR FREE VARIETY PACK BEVERAGES	24	1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 @ 80° F	1	24 count box
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2	25 count bag
	1	10 CT	Gloves	Handgards	N/A	1	10 ct bag
	4		Trash Bags, clear	Envision	N/A	1	4 count
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1	.70 oz
	2	1.10 oz	Seasoning, Steak	Unistel	N/A	2	1.10 oz
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1	.75 oz

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

UGR-A LUNCH/DINNER MENU 7: PREPARATION INSTRUCTIONS

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

Lemon Lime Electrolyte Drink: Best served chilled. Need six gallons of water per 51oz bag.

Variety Drink mix: Need 16.9 fl. oz. bottle of water (0.5 liter) or tall glass of water (2 cups).

Brown Gravy: Need 4 quarts of water.

Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.

Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.

Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.

Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.

B. Desirable Serving Temperatures:

Corn: Maintain at 145° F or above.

Mashed Potatoes: Maintain at 145° F or above.

Beef Gravy: Maintain at 155° F or above.

Pudding: Chill, if possible.

Red Velvet Chocolate Cake: Thaw and serve.

C. Cooking/Grilling Instructions:

Grilled Steak: Preheat grill to approximately 300°F. Use approximately ¼ cup of vegetable oil per 50 steaks to grease the grill. Grill steaks for approximately 5-6 minutes on each side. Ensure steaks are cooked to reach a minimum internal temperature of 160°F.

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

Peppers and Onions: Preheat griddle to approximately 375 degrees for 4 – 6 minutes. Spread approximately ¼ cup oil on griddle. Arrange peppers in a thin layer. Turn as needed for even heating.

Penobscot Bay Natural Wedge with Sea Salt

KEEP FROZEN until ready to use.

Bake at 450° for approximately 12 minutes.

Deep Fry at 375° for approximately 3 minutes.

****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'15 TABLE I
LUNCH/DINNER MENU 8 - BBQ Pork Ribs/Fried Chicken

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos.)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6825						
PORK RIBS	25	3 ribs	Pork, Ribs, Fully Cooked, Frozen	Hormel Fire Braised	12 @ 0°F	7 4 ct pack
FRIED CHICKEN	25	2 pieces	Fried Chicken, Fully Cooked, Frozen	Perdue	18 @ 0°F	1 51 ct box
SEASONED COLLARD GREENS	50	3/4 cup	Collard Greens, Seasoned, Frozen, Fully Cooked, with Turkey Ham, No Pork, Boil-in-Bag	Safe Way	24 @ 0°F	1 18 lb box
STRAWBERRY SHORTCAKE	48	1 each	Mini Angel Food Cakes	SJR	12 @ 0°F	1 48 ct box
BOX 1 - 8970-01-525-6803						
BARBECUE SAUCE	50	1 oz pch	Barbecue Sauce	Market Street	24 @ 80°F	1 50 count bag
AU GRATIN POTATOES	50	¾ Cup	Au Gratin Potatoes, Dehydrated	Classic Casserole	12 @ 80°F	2 2.25 lb box
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1 12 count bag
	1	2 oz	Butter Granules	Butter Buds	36 @ 80°F	1 2 oz pouch
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend International	24 @ 80°F	1 24 ct box
GRAPE DRINK	100	7.5 oz	Beverage Base, Powder, Grape	Sqwincher	24 @ 80°F	3 18 oz pouch
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	Frank's Red Hot	24 @ 80°F	1 12 oz bottle
BOX 2						
APPLESAUCE	24	1 each	Applesauce, Individual Cups	White House	18 @ 80°F	4 6 ct packs
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 @ 80° F	1 24 count box
STRAWBERRY TOPPING	50	1/4 cup	Topping, Strawberry	Lyons Magnus	12 @ 70°F	1 #10 Can
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
PAN COATED PEANUT BUTTER DISKS	48	1 each	Pan coated peanut butter disks, Individually packaged	Reeses Pieces	36 @ 80°F	5 10 count bags
CHICKEN GRAVY	50	1/4 Cup	Gravy, Chicken, Instant, TFF	Chef's Companion	12 @ 80°F	1 15 oz bag
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1 .75 oz
	1	.70 oz	Paprika	Unistel	N/A	1 .70 oz
	4		Trash Bags, clear	Envision	N/A	1 4 count
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag

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

UGR-A LUNCH/DINNER MENU 8: PREPARATION INSTRUCTIONS

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

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

Variety tea mix: Need 16.9 fl. oz. bottle of water (0.5 liter) or tall glass of water (2 cups).

Au Gratin Potatoes: Follow the preparation instructions on the package.

Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.

Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.

Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.

Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.

Chicken Gravy: Need 4 quarts of water.

Strawberry shortcake. Thaw and serve add topping as needed

Strawberry topping: Ready to use as a sundae topping. Refrigerate after use.

B. Desirable Serving Temperatures:

Chicken: Maintain at 155° F or above.

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

Corn: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

Fried chicken-

Convection Oven at 350°F—Reheat drumsticks and wings for approximately 20 minutes;
breast and thigh portions for 40-45 minutes.

Pork ribs:

Fully Cooked. Bring to desired serving temp and serve

Collard Greens

Heating from frozen: Place frozen product in boiling water for 35 - 40 minutes. Heat contents to 165° F.

Heating from thawed: Place thawed product in boiling water for 30 to 35 minutes. Heat contents to 165° F.

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Paprika: Au Gratin Potatoes

Vegetable Seasoning: Carrots

****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 '15 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 29.3 lb case
PIZZA ROLL	48	1 each, 3oz	Pizza Roll, Frozen	SJR Foods	18 @ 0°F	1 48 ct box
ALMOND JOY BAR CAKE	48	1 slice each, 1.7 oz	Bar, Choc, Coconut, & Almond, Frozen, pre-sliced, thaw & serve	Hill Country Bakery	14 @ 0°F	1 2 trays/case
BOX 1 - 8970-01-525-6804						
SPAGHETTI	50	1 cup	Spaghetti, Whole Wheat	Ultra Grain	24 @ 80°F	2 3 lb bags
GREEN BEANS, ITALIAN STYLE	50	¾ cup	Green Beans, Italian Style Canned	Libby's	36 @ 80°F	3 #10 can
PEANUT BUTTER & GRAPE JELLY	12	1 12 oz pb pch	Peanut Butter and Grape, Twin Pack	Thermo Pac	24 @ 80°F	1 12- Twin Pack
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80°F	1 6 oz bottle
FRUIT PUNCH CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Fruit Punch	Sqwincher	24 @ 80°F	1 51oz pouch
SUGAR FREE VARIETY PACK BEVERAGES	24	1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 @ 80°	1 24 count box
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
	1	2 oz.	Butter Granules	Butter Buds	36@80°F	1 2 oz pouch
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1 12 count bag
BOX 2						
PARMESAN CHEESE	50	3.5 gm pouch	Parmesan Cheese	Diamond Crystal	12 @ 80°F	2 25 count bag
MIXED FRUIT	24	1 each, 4 oz	Mixed Fruit, Individual Cups	Del Monte	15 @ 80°F	6 4 ct packs
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
	1	4 oz	Oil, Vegetable, Butter flavor	Heartland Mist	24 @ 80°F	1 4 oz bottle
	4		Trash Bags, 2 clear	Envision	N/A	1 4 count
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz
	1	.25 oz	Seasoning, Italian	Unistel	N/A	1 .25oz
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag

UGR-A LUNCH/DINNER MENU 9: PREPARATION INSTRUCTIONS

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

Fruit Punch Sqwincher: Best served chilled. Need six gallons of water per 51oz bag.
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Spaghetti: Requires 3 gallons of boiling water.
Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.
Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.
Coconut almond chocolate bar : Thaw and Serve
Pizza Roll: Thaw thoroughly. Heat within ovenable film at 350F, 5-8 minutes
Variety drink mix: Need 16.9 fl. oz. bottle of water (0.5 liter) or tall glass of water (2 cups).

B. Desirable Serving Temperatures:

Spaghetti with Meat Balls: Maintain at 170° F or above.
Green Beans: Maintain at 145° F or above.
Butterscotch Pudding: Chill, if possible.

C. Cooking/Grilling Instructions:

Meatballs w/sauce
Boil for 20 minutes or until internal temperature of meatballs reaches 160°F.

Pizza Grinder: Thoroughly thaw frozen product. Keep items individually wrapped. Heat in M59 Field Range at 350°F for 5 - 8 minutes.

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
Italian Seasoning: Meat sauce
Vegetable Seasoning: Green Beans

****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 '15 TABLE I
LUNCH/DINNER MENU 10 - SOFT TACOS 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 & BEEF)	50	2 each, contains 3 oz meat, 1 oz enchilada sauce, 1 oz queso sauce, 1 oz tortilla	Soft Taco, chicken and beef, Boil-in-bag, Frozen	JTM Food Group	18 @ 0°F	1 1 case
ROJO SAUCE	50	50 - 1/4 cup	Sauce, Rojo, for Black Beans	JTM	24 @ 0° F	1 6 lb bag
CHEESE CAKE BITES	48	1 each	Dulce De Leche Mini Cheese Cake Bites, Frozen	Ruiz Foods	18 @ 0° F	2 24 count case
BOX 1 - 8970-01-525-6805						
BROWN RICE	50	½ cup	Brown rice with black beans	NuChoice	24 @ 80° F	2 32 oz Bags
CORN	50	½ cup	Corn, Canned	Libby's	36 @ 80°F	2 #10 can
BLACK BEANS	50	1/4 cup	Beans, Black, Canned	Bush's	36 @ 80° F	1 #10 can
SALSA/PICANTE	50	0.5 oz pch	Salsa/Picante, medium	Salsa del Sol	12 @ 80°F	2 25 count bag
JALEPEÑO SLICES	25	1.0 oz pkt	Jalepeno, Sliced, Shelf-Stable	Kaiser	18 @ 80°	1 25 count bag
CHOCOLATE CHIP COOKIE	50	1 each, 2.0 oz	Cookies, Chocolate Chip, Bite size	Famous Amos	14 @ 80°F	1 50 ct box
SUGAR FREE FRUIT PUNCH ELECTROLYTE	30	1 each	Powdered drink mix, Electrolyte, Fruit Punch with non nutritive sweetener	Sqwincher	18 @ 80°F	1 30 count bag
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend International	24 @ 80°F	1 24 ct box
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	Frank's Red Hot	24 @ 80°F	1 12 oz bottle
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1 12 count bag
	1	2 oz	Butter Granules	Butter Buds	36 @ 80°F	1 2 oz pouch
BOX 2						
PEACH ICED TEA	100	7.5 oz	Peach Iced Tea, powder drink	4C Foods	24 @ 80 °F	1 74.2 oz. can
CARAMEL SAUCE	50	1 oz.	Sauce, Caramel	Lyons Magnus	18 @ 80° F	1 1.1 lb bottle
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCL	N/A	2 25 count bag
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
	4		Trash Bags, clear	Envision	N/A	1 4 count
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag

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

UGR-A LUNCH/DINNER MENU 10: PREPARATION INSTRUCTIONS

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

Peach Iced Tea Drink: Best served chilled. Need 7 gallons of water for one (1) 74.2 oz. can.
Diet Fruit Punch Electrolyte Beverage: Need 16.9 fl. oz. bottle of water (0.5 liter) or tall glass of water (2 cups).
Brown Rice W/Black beans: Follow instructions on package.
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.
Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.

B. Desirable Serving Temperatures:

Black Beans: Heat black beans thoroughly, ensuring a minimum product temperature of 145° F or above.
Enchiladas: Maintain at 160° F or above.
Corn: Maintain at 145° F or above.
Pears: Chill, if possible.
Dulce De Leche: Maintain at 140° or above

C. Cooking/Grilling Instructions:

Enchilada kit:

1. Place unopened pouch in boiling water or steamer. (water must flow freely around all sides)
2. Heat for approximately 45 minutes or until product has reached internal temperature of 160°F.
Product may be left submerged in 170°F water until needed on the serving line.
3. Remove bag from water CAREFULLY and serve. ****PRODUCT WILL BE HOT!!*****

Product should be 160°F before serving...

Dulce De Leche: Conventional Oven - place on cooking sheet ; 465°F for 15 minutes (frozen)
Deep Fryer - fry for 4 minutes at 350°F (frozen)

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

Rojo Sauce: Placed sealed bag in steamer or boiling water, heat approximately for 45 minutes until product reaches temperature of 165° F.

D. Suggested Use of Spice:

Salt: General use
Pepper: General use

**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 '15 TABLE I
LUNCH/DINNER MENU 11 - Beef Sirloin w/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/Turkey Wing	50	25 pcs Turkey Wing in Buffalo Sauce: Beef, Sirloin w/Peppercorn Gravy 1 each with 1/4 cup	Beef, Sirloin with Peppercorn Gravy, Frozen, Boil-in-Bag: Turkey Wing in Buffalo Style Sauce, Fully Cooked, Frozen, Boil-In-Bag	Cuisine Solutions	18 @ 0°F	1 50 ct case
LOADED MASHED POTATOES	50	2/3 cup	Mashed Potatoes, Loaded, Frozen, Boil-in-Bag	JTM	24 @ 0° F	1 25 lb box
S'MORES CAKE	48	1 each	Cake, S'Mores, Chocolate Cake, Marshmallow filling and Choc pieces, Thaw & Serve	Sterling	12 @ 0°F	2 24 ct trays
BOX 1 - 8970-01-525-6806						
PEAS	50	¾ cup	Peas , Canned	Libby's	36 @ 80°F	3 #10 can
MIXED BERRY CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	SQWINCHER	24 @ 80°F	1 51oz pouch
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	24 @ 80°F	1 12-Twin pack
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 @ 80° F	1 24 count box
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80°F	1 6 oz bottle
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1 12 count bag
	1	2 oz	Butter Granules	Butter Buds	36@80°F	1 2 oz pouch
BOX 2						
MIXED FRUIT	24	1 each, 4 oz	Mixed Fruit, Individual Cups	Del Monte	15 @ 80°F	6 4 ct packs
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
	4		Trash Bags, clear	Envision	N/A	1 4 count
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1 .75 oz
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag

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

UGR-A LUNCH/DINNER MENU 11: PREPARATION INSTRUCTIONS

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

Variety tea mix: Need 16.9 fl. oz. bottle of water (0.5 liter) or tall glass of water (2 cups).
Mixed Berry SQWINCHER: Best served chilled. Need six gallons of water for three (3) envelopes.
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.
Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.
S'mores cake: Thaw and serve
Primavera rice: Follow directions on package.

B. Desirable Serving Temperatures:

Mixed Fruit: Chill, if possible.
Peas: Maintain at 145° F or above.
Chicken Teriyaki: Maintain at 155° F or above

C. Cooking/Grilling Instructions:

Beef Sirloin W/Peppercorn gravy

Conventional oven, Steam oven, Microwave - all not recommended
Convention oven: Frozen - 45 minutes at 375 F, Thawed - 30 minutes at 375 F
Hot water: Frozen - 30 minutes at 180 F, Thawed - 15 minutes at 180 F

Turkey Wing:

Conventional oven, Steam oven, Microwave - all not recommended
Convention oven: Frozen - 35 minutes at 375 F, Thawed - 15 minutes at 375 F
Hot water: Frozen - 25 minutes at 180 F, Thawed - 15 minutes at 180 F

D. Suggested Use of Spice:

Salt: General use
Pepper: General use
Paprika: Scalloped Potatoes
Vegetable Seasoning: Zucchini and Tomatoes

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

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6849						
POT ROAST	50	5 oz beef, 1/4 cup gravy	Beef Pot Roast, Boil-in-Bag, Fully Cooked, Frozen	RMH Foods	18 @ 0°F	1 25 lb case
BROCCOLI, RICE & CHEESE CASSEROLE	50	6 oz, 1/2 cup	Broccoli, Rice & Cheese Casserole, Frozen, Boil-in-Bag	JTM	24 @ 0°F	1 20 lb case
CHOCOLATE CAKE BAR	48	1 each, 1.7oz	Choc Bar, Ooey Goey	Hill Country	14 @ 0°F	1 2 trays/case
BOX 1 - 8970-01-525-6807						
CARROTS	50	1/2 cup	Carrots, Canned	Libby's	36 @ 80°F	3 #10 can
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80°F	1 6 oz bottle
ICED TEA	100	7.5 oz	Powdered Beverage Base, Lemon-Flavored Iced Tea, Sugar Sweetened	Sqwincher	24 @ 80°F	3 25.6 oz pouch
OATMEAL RAISIN COOKIE	50	1 each	Cookies, Oatmeal Raisin, Bite Size	Famous Amos	14 @ 80°F	1 50ct box
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1 12 count bag
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend International	24 @ 80°F	1 24 ct box
	1	2 oz	Butter Granules	Butter Buds	36@80°F	1 2 oz pouch
BOX 2						
PEARS	24	1 each, 4 oz	Pears, Individual Cups	Libby's	15 @ 80°F	6 4ct packs
SUGAR FREE VARIETY PACK BEVERAGES	24	1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24 @ 80° F	1 24 count box
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
	4		Trash Bags, clear	Envision	N/A	1 4 count
BASMATI RICE	50	1/2 cup	Rice, Basmati, Dry	Indian Harvest	15@ 80°F	1 6lb box
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70oz
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag

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

UGR-A LUNCH/DINNER MENU 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.
Variety drink mix: Need 16.9 fl. oz. bottle of water (0.5 liter) or tall glass of water (2 cups).
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.
Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.
Ooey gooey chocolate bar: Thaw and Serve

B. Desirable Serving Temperatures:

Carrots: Maintain at 145° F or above.
Loaded mashed potatoes: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

Pot Roast:

Thaw unopened bags under refrigeration or in cold water. Best heated from thawed.
In simmering water: submerge whole unopened bags in 185° - 195° F water and heat through.
In oven: Open thawed bags, arrange pot roast and all gravies in roasting pan. Cover pan with lid or foil. Heat in oven, ter 275° to 325° F until heated through.
Use a thermometer to insure that pot roast is heated to minimum 155° F.

Broccoli Rice Casserole:

Use a steam kettle to heat frozen boilable bags.
1) Place unopened bags in boiling water, water must flow freely around all sides of bag.
2) Heat for approximately 45 minutes or until product has reached internal temperature of 135° F.
Product may be left submerged in 135° F water until needed on the serving line.
3) Remove bag from water CAREFULLY and serve – PRODUCT WILL BE HOT!
REMEMBER: To check product temperature, product should be 135° F before serving.

Basmati Blend Rice:

Stove Top - 2 lb sleeve Basmati Blend, 1 3/4 quarts water or stock. Bring water or stock to boil in a large pot.
Stir in 2 lb sleeve of Basmati Blend, reduce heat and simmer covered. Check for doneness at 9 minutes as rice may need more time depending on altitude, equipment or environment.
Conventional Cooking - 2 lb sleeve Basmati Blend, 1 1/4 quarts water or stock. Place 2 lb sleeve of Basmati Blend into a two inch full hotel pan. Add liquid and cover with parchment paper then foil. Place in conventional oven at 350° F. C for doneness at 25 minutes as rice may need more time depending on altitude, equipment or environment.

Carrots: Heat corn and liquid to a boil, ensuring a minimum product temperature of 145° F or above.

D. Suggested Use of Spice:

Salt: General use
Pepper: General use

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 '15 TABLE I
LUNCH/DINNER MENU 13 - CHICKEN CORDON BLEU

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6852						
CHICKEN CORDON BLEU	50	1 each, 5.5oz portion	Chicken Cordon Bleu, Frozen, Fully Cooked Does NOT contain PORK.	Advanced Pierre	15 @ 0°F	2 25 count case
CREAMED SPINACH & PASTA	50	1/2 cup	Spinach & Pasta, Creamed, Frozen, Fully Cooked	Ragozzino	18 @ 0°F	1 12.5 lb case
PUMPKIN SPICE CAKE	48	1.7 oz	Cake, Pumpkin Spice, Frozen, Pre-Sliced, Thaw & Serve	Love & Quiches	12 @ 0°F	1 2 trays/cs
BOX 1 - 8970-01-525-6809						
GREEN BEANS	48	1/2 cup	Green Beans, Canned	Libby's	36 @ 80°F	2 #10 can
BROWN GRAVY	50	1/4 cup	Gravy Mix, Instant, Brown, TFF	Chef's Companion	12 @ 80°F	1 14 oz bag
LEMONADE	100	7.5 oz	Beverage Base, Powder, Lemonade	Sqwincher	24 @ 80°F	3 18 oz pouch
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 @ 80° F	1 24 count box
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1 12 count bag
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
	1	2 oz	Butter Granules	Butter Buds	36@80°F	1 2 oz pouch
BOX 2						
APPLESAUCE	24	1 each	Applesauce, Individual Cups	White House	18 @ 80°F	4 6 ct packs
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80°F	1 6 oz bottle
	4		Trash Bags, clear	Envision	N/A	1 4 count
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1 .75 oz

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

UGR-A LUNCH/DINNER MENU 13: PREPARATION INSTRUCTIONS

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

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

Variety tea mix: Need 16.9 fl. oz. bottle of water (0.5 liter) or tall glass of water (2 cups).

Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.

Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.

Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.

Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.

Pumpkin spice cake: Thaw and Serve

Brown Gravy: Need 4 quarts of water.

B. Desirable Serving Temperatures:

Chicken Cordon Bleu: Maintain at 145°F or above

Brown Gravy: Maintain at 155° F or above.

Green Beans: Maintain at 145° F or above.

Applesauce: Chill, if possible.

C. Cooking/Grilling Instructions:

Chicken Cordon Bleu

Cooking Instructions*: Cook from frozen in preheated conventional oven.

Time and temperature guidelines to choose from depending on oven temperature:

- Bake for 30 minutes at 350F degrees.
- Bake for 25 minutes at 400F degrees.
- Bake for 20 minutes at 450F degrees.

After taking entrées out of oven, let them rest for a couple of minutes before opening and slicing.

*Due to variations in ovens, cooking times may vary.

FOR FOOD SAFETY, COOK TO A MINIMUM INTERNAL TEMPERATURE OF 140F MEASURED BY A MEAT THERMOMETER.

Spinach and Pasta Creamed:

Place unopened pouch into large pot of rapidly boiling water. There should be enough water in pot so that pouch floats freely.

Boil in bag for approximately 60 to 70 minutes. Internal temperature must be 165°F or greater.

Carefully remove pouch from water and cut pouch open with scissors and serve.

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Vegetable Seasoning: Green Beans

**Food Safety Notes:

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

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

UGR-A 14'/15' TABLE I
LUNCH/DINNER MENU 14 - CHICKEN MARSALA/ANDOUILLE PASTA AND CHEESE

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						
CHICKEN MARSALA	25	2 pieces chicken (5 oz) with 3 oz. marsala sauce	Chicken Marsala, Fully Cooked, Boil-in-Bag	Cuisine Solutions	18 @ 0° F	1 13.2 lb box
ANDOUILLE PASTA & CHEESE	25	11 oz/ 1 1/2 Cups	Andouille (Pork & Beef) Sausage, Pasta & Cheese, Boil-in-Bag, Frozen	Ragozzino	18 @ 0° F	1 22 lb box
RASPBERRY CHEESECAKE BITES	48	1 each	Cheesecake Bites, Raspberry, Frozen	Ruiz	12 @ 0°F	2 24 ct box
BOX 1 - 8970-01-525-6810						
PEAS & CARROTS	50	¾ cup	Peas and Carrots, Canned	Libby's	36 @ 80°F	3 #10 can
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 @ 80° F	1 24 count box
FRUIT PUNCH CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Fruit Punch	Sqwincher	24 @ 80°F	1 51 oz pouch
RED MASHED POTATOES	25	1/2 cup	Potatoes, Red, mashed, Instant	Idahoan	12 @ 80°F	2 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 @ 80°F	1 12-Twin pack
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80°F	1 6 oz bottle
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1 12 count bag
	1	2 oz	Butter Granules	Butter Buds	36@80°F	1 2 oz pouch
CREAMERS	24	1 each, 14 g	Hazelnut & French Vanilla Packets	Perfect Blend International	24 @ 80°F	1 24 ct box
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
BOX 2						
PEANUT PAN COATED DISKS	48	1 each, 1.74 oz	Pan Coated Disks, Peanut, Individually packaged	Mars	12 @ 80° F	1 48 count case
HORSERADISH	35	12 gram pouch	sauce, horseradish	Heinz	12 @ 0°F	1 35ct bag
VANILLA PUDDING	24	1 each, 3.5oz fill	Pudding, Vanilla, Individual Cups	Hunt's	18 @ 80°F	6 4 ct packs
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
	4		Trash Bags, clear	Envision	N/A	1 4 count
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1 .75 oz
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz

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

UGR-A LUNCH/DINNER MENU 14: PREPARATION INSTRUCTIONS

Follow the directions on the packages for the following items:

Fruit Punch Sqwincher: Best served chilled. Need six gallons of water per 51oz bag.

Variety Tea Drink mix: Need 16.9 fl. oz. bottle of water (0.5 liter) or tall glass of water (2

Garlic Mashed Potatoes: Need 1/2 gallons of water.

Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.

Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.

Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 1
Empty contents into a container. Gradually add one pint of warm water while stirring. Sti

Raspberry cheese cake Chimis: Thaw and Serve

Chicken Marsala (Thawed)

Boil in bag (from frozen)

40min @ 180F

Convection Oven

45 min @ 375F

Chicken Marsala (Frozen)

Boil in Bag 55min 180F

Convection Oven

90min @ 375F

ANDOUILLE PASTA & CHEESE

Place unopened pouch into large pot of rapidly boiling water. R

emove pouch from water and cut pouch open with scissors and serve.

There should be enough water in the pot so the pouch floats freely.

Boil in bag for approximately 35 to 45 minutes. Carefully

Mashed Potatoes:

Measure 1/2 gallon of boiling water into 4"x 1/2 steam table pan.

Add one pouch of potatoes using a wire whip to distribute evenly and wet all potatoes

Cover and let stand on steam table 20-30 min before serving

Stir well and serve

NOTE:: For creamier potatoes use more water

Suggested Use of Spice:

Salt: General use

Pepper: General use

Vegetable Seasoning: Peas and Carrots

THE WORNICK COMPANY
 UGR-A
 ATTACHMENT 1 – TABLE I, MENU AND PREPARATION SHEETS

Menu	Box Dimensions			Cube/Box	Boxes/Mod	Cube/Module	Pallet Cube	Number Mods/Pallet	Cube/Pallet	Weight
	L	W	H							
B1/Semi-Perishable	23.75	15.75	18.68	4.04	2	3.5	5.56	12	47.5	29.45
B1/Perishable	21.06	15.81	16.13	3.11	1	3.108	5.56	12	41.4	
B2/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	44.55
B2/Perishable	19.75	11.75	18.25	2.45	1	2.578	5.56	16	47.5	
B3/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	38.55
B3/Perishable	19.56	15.56	18.25	3.21	1	4.154	5.56	10	47.6	
B4/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	30.45
B4/Perishable	23.69	19.69	12.50	3.37	1	2.58	5.56	18	47.5	
B5/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	33.9
B5/Perishable	20.16	14.94	19.50	3.40	1	3.11	5.56	12	41.4	
B6/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	39.1
B6/Perishable	23.75	15.75	18.69	4.05	1	3.422	5.56	12	47.5	
B7/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	36.05
B7/Perishable	20.94	15.92	15.87	3.06	1	2.578	5.56	16	47.5	
D1/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	37.8
D1/Perishable	20.94	15.69	15.87	3.02	1	1.724	5.56	24	47.5	
D2/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	59.65
D2/Perishable	16.69	15.69	18.62	2.82	1	3.31	5.56	18	45.0	
D3/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	59.1
D3/Perishable	23.75	15.75	18.69	4.05	1	2.27	5.56	10	46.3	
D4/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	58.35
D4/Perishable	11.75	19.75	18.63	2.50	1	3.11	5.56	12	41.4	
D5/Semi-Perishable	24.00	13.25	9.50	1.75	1	3.5	5.56	12	47.5	59.75
D5/Perishable	20.94	15.69	15.88	3.02	1	2.58	5.56	16	47.5	
D6/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	60.55
D6/Perishable	23.75	15.75	18.69	4.05	1	2.75	5.56	15	47.4	
D7/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	63.65
D7/Perishable	19.69	15.69	18.62	3.33	1	2.71	5.56	15	47.0	
D8/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	51.7
D8/Perishable	23.82	16.17	9.19	2.05	1	4.15	5.56	10	47.1	
D9/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	59
D9/Perishable	23.75	15.63	12.32	2.65	1	2.35	5.56	18	48.7	
D10/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	62.7
D10/Perishable	23.75	15.75	18.69	4.05	1	3.48	5.56	12	48.1	
D11/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	53.35
D11/Perishable	19.63	15.75	12.69	2.27	1	2.58	5.56	16	47.5	
D12/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	65.7
D12/Perishable	24.44	19.69	13.13	3.66	1	3.11	5.56	12	41.4	
D13/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	43.55
D13/Perishable	23.75	15.75	18.69	4.05	1	2.1	5.56	14	36.1	
D14/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	56
D14/Perishable	21.06	15.81	16.13	3.11	1	3.11	5.56	12	37.7	

NOTE: Variation in size of perishable dinner modules (commercial packs) and number of perishable modules per pallet are authorized without modification to the contract provided the Contracting Officer is notified and approves such change

Frozen
52
40
48
34
50
44
46
32
42
48
56
40
52
58
70
48
58
46
56
46
46

SHORT ORDER '15 TABLE I
DINNER MENU 1 - PHILLY STEAK HOAGIE

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-586-3288						
PHILLY STEAK HOAGIE	50	1 each - 4 oz beef; 0.6 oz cheese; 1 oz onion; 3.4 oz bun	Beefsteak, sliced and formed Cheese Onion Strips Buns Frozen	JTM	24 @ 0° F	2 17 lb.
BOX 1 - 8970-01-586-3289						
CORN	50	¾ cup	Corn, Canned	Libby's	36 @ 80° F	3 #10 Can
ALMOND CUPCAKES	45	1 each	Cupcakes, Almond, frosted with Almonds	Pangea	15 @ 80° F	3 15 Count Tray
	1	2 oz	Butter Granules	Butter Buds	36@80°F	1 2 oz pouch
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80° F	1 6 oz bottle
CATSUP	50	9 gram Pack	Catsup	Heinz	12 @ 80° F	2 50 count bags
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80° F	1 12 Count Bag
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 Count Bag
BOX 2						
PEARS	24	4 oz	Pears, Individual Cups	Del Monte	15 @ 80° F	6 4 Ct Pack
MIXED BERRY CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	Sqwincher	24 @ 80° F	1 51 oz Pouch
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1 .75 oz Bottle
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 Count Bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 Count Bag
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz
	4		Trash Bags, Clear	Envision	N/A	1 4 Count
	1	10 CT	Gloves	Handgards	N/A	1 10 Ct Bag

UGR-A SO DINNER MENU 1: PREPARATION INSTRUCTIONS

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

Mixed Berry SQWINCHER: Best served chilled. Need six gallons of water per 51oz bag.
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.
Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.

B. Desirable Serving Temperatures:

Beef Philly Cheese Steak: Maintain at 155° F or above.
Corn: Maintain at 145° F or above.
Pears: Chill, if possible.

C. Cooking/Grilling Instructions:

Beef Philly Cheese Steak Kit:

Place 24 thawed buns on sheet tray and place in a preheated oven for 3-4 minutes at 350°
Preheat flat top griddle to 350°

Place 24 frozen steaks and 1 bag of onion on flat top, cook approximately 2 minutes then flip
and cook an additional 2 minutes. Begin breaking apart with spatula and mix with onions

Serving methods:

Portion 4 oz cooked Philly mixture in heated bun, sprinkle with 1 oz Mozzarella or
Sprinkle cheese over steak and onion mixture, open heated bun and place on top of meat
slide spatula under meat to scoop up and flip into bun.

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

D. Suggested Use of Spice:

Salt: General use
Pepper: General use

****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.

INTERNAL TEMPERATURE REACHES 160 DEGREES FAHRENHEIT

SHORT ORDER '15 TABLE I
DINNER MENU 2 - GRILLED CHEESE SANDWICH AND CHILI

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-586-3290						
CHILI	50	1 cup	Chili with Beans, FRZN, Boil-in-Bag	JTM	24 @ 0°F	1 25# case
GRILLED CHEESE SANDWICH	50	1 each	Sandwich, Grilled Cheese, Individually Wrapped	AdvancePierre	12 @ 0°F	1 1 box
BROWNIE	48	1 each, 1.5 oz	Brownie, Espresso, with Salted Carmel Frosting	SJR	12 @ 0°F	1 48 ct box
BOX 1 - 8970-01-586-3291						
CARROTS	50	¾ cup	Carrots, Canned	Libby's	36 @ 80° F	3 #10 can
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80°F	1 6 oz bottle
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White,	24 @ 80°F	1 12 count bag
	1	2 oz	Butter Granules	Butter Buds	36@80°F	1 2 oz pouch
BOX 2						
MIXED FRUIT	24	1 each	Mixed Fruit, Individual Cups	Del Monte	15 @ 80°F	6 4 ct packs
ICED TEA	100	7.5 oz	Iced Tea, powder drink mix, lemon flavored, sugar sweetened	Sqwincher	24 @ 80°F	3 25.6 oz pouch
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
HONEY MUSTARD	50	1 oz pch	Honey Mustard	Market Street	24 @ 80°F	1 50 count bag
KETCHUP	50	18 gm pouch	Ketchup	Heinz	12 @ 72°F	2 25 count bag
BARBECUE SAUCE	50	1 oz pch	Barbecue Sauce	Market Street	24 @ 80°F	1 50 count bag
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
	4		Trash Bags, clear	Envision	N/A	1 4 count
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70oz
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag

UGR-A SO DINNER MENU 2: 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.
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.
Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.

B. Desirable Serving Temperatures:

Carrots: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

Grilled Cheese

Conventional Oven: Pre heat oven to 325. From Thawed state cook for 18--20 min

Convection Oven: Pre heat oven to 275. From Thawed state cook for 18--20 min

Ovens may vary. Adjust as needed

CHILI:

Place sealed bag in boiling water or steamer. Heat for aprox 45 min or until product reaches serving temperature.
CAUTION: Open bag carefully to avoiding being burned.

Carrots: Heat carrots and liquid to a boil, ensuring a minimum product temperature of 145° F or above.

Brownies

Thaw and serve

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

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.

SHORT ORDER '15 TABLE I
DINNER MENU 3 - ITALIAN SAUSAGE SUB

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-586-3292						
ITALIAN SAUSAGE SUB	50	2 each - 2.0 oz	Italian Chicken Sausage, Pepper & Onions, Roll, Frozen	Fiabella	12 @ 0	2 10.6 lb.
CARROT CAKE	48	1 each	Cake, Carrot, Slice, FRZN, Individually Wrapped, Thaw & Serve	Love & Quices	12 @ 0	1 48 count case
SWEET POTATO FRIES	50	1/2 cup	Fries, Sweet Potato, Waffle Cut, Frozen	McCain	18 @ 0°F	1 1 case
BOX 2 8970-01-586-3299						
GREEN BEANS	50	¾ cup	Green Beans	Libby's	36 @ 80° F	3 #10 Can
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80° F	1 6 oz bottle
	1	2 oz	Butter Granules	Butter Buds	36 @ 80° F	1 2 oz Pouch
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 Count Bag
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80° F	1 12 Count Bag
SPICY MUSTARD	50	5.5 gram pkt	Mustard, Spicy Brown	Portion Pac	12 @ 80° F	1 50 Count Bag
SNACK CHIPS	54	1 each	Chips, Snack, Potato, Variety Pack	Pringles	12 @ 80° F	3 18 count boxes

Box 2						
CHOCOLATE PUDDING	24	1 each, 3.5oz fill	Pudding, Chocolate, Individual Cups	Hunt's	18 @ 80°F	6 4 ct packs
MIXED BERRY CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	Sqwincher	24 @ 80° F	1 51 oz Pouch
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag
	4		Trash Bags, Clear	Envision	N/A	1 4 count
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1 .75 oz Bottle
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 Count Bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper,	LCI	N/A	2 25 Count Bag

UGR-A SO DINNER MENU 3: PREPARATION INSTRUCTIONS

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

Mixed Berry SQWINCHER: Best served chilled. Need six gallons of water per 51oz bag.
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.
Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.
Carrot Cake: thaw and enjoy

B. Desirable Serving Temperatures:

Italian Sausage Subs: Maintain at 165 F or above.
Green beans: Maintain at 145° F or above.
Pudding: Chill, if possible.

C. Cooking/Grilling Instructions:

Italian Sausage: Best if heated after thawing.
Place on heated flat grill, pan, oven 350° or barbecue grill for 3-4 minutes, turn over and cook 2-4 minutes, to 180° in center.
Sauté peppers and onions on flat grill or sauté pan for 5-7 minutes, place sausage on bun with 1.5 oz of onions and peppers.

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

Sweet Potato Fries

Deep Fryer: Fill Basket 1-3 full with frozen fries. Deep fry @ 350F for 1 3/4 to 2 1/4 min.
Convection Oven: Preheat oven to 350F spread frozen fries evenly on shallow baking pan. Bake for 13-17 min.
Turn once for uniform cooking.

D. Suggested Use of Spice:

Salt: General use
Pepper: General use

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

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

SHORT ORDER '15 TABLE I
DINNER MENU 4 - MEATBALL SUB

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-586-3300						
MEATBALL SUB	50	1 each - 1 sub roll, 4 meatballs, sauce and cheese	Sub Kit, Meatball, Chicken, Frozen	JTM	18 @ 0°F	1 10.94 lb box
RASPBERRY CHEESECAKE BITES	48	1 each, 2 oz	Cheesecake Bites, Raspberry, Frozen	Ruiz	12 @ 0°F	2 24 ct box

BOX 1 8970-01-586-3302						
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80° F	1 12 Count Bag
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 Count Bag
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80° F	1 6 oz bottle
SNACK CHIPS	54	1 each	Chips, Snack, Potato, Variety Pack	Pringles	12 @ 80° F	3 18 count boxes
MIXED FRUIT	24	1 each, 4 oz	Mixed Fruit, Individual Cups	Del Monte	15 @ 80°F	6 4 ct packs
LEMON LIME CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Lemon Lime	Sqwincher	24 @ 80° F	1 51 oz pouch
PICANTE/SALSA	50	1 oz.	Picante/Salsa, individual portion control	Salsa Del Sol	12 @ 80°F	2 25 count bag
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 Count Bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 Count Bag
	4		Trash Bags, 2 clear	Envision	N/A	1 4 Count
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag

UGR-A SO DINNER MENU 4: PREPARATION INSTRUCTIONS

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

Lemon-Lime Electrolyte Drink: Best served chilled. Need six gallons of water per 51oz bag.
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.

B. Desirable Serving Temperatures:

Mixed Fruit: Chill, if possible.

C. Cooking/Grilling Instructions:

Chicken Meatball Sub

Preheat oven to 350F.

place bags of frozen meatballs in steam kettle or boiling water and heat to a Temp of 165F
place 25 THAWED buns on each tray and place in preheated oven. Bake for 3-4 min
place JTM marinara sauce in steam kettle or in boiling water and heat to a temp of 140.

Assemble

Place 4 cooked meatballs on bun
Spread 1oz of heated JTM marinara sauce over meatballs
Sprinkle 1oz of shredded mozzarella cheese sauce evenly over top

D. Suggested Use of Spice:

Salt: General use
Pepper: General use

SHORT ORDER '15 TABLE I
DINNER MENU 5 - CHICKEN WINGS

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-586-3303						
CHICKEN WINGS	50	5-6 pieces	Chicken Wings, Hot, Fully Cooked, Frozen, Glazed, Oven Roasted	Tyson Victory Wings of Fire	18 @ 0° F	3 10# case
OATMEAL RAISIN COOKIE	48	2.0 oz	Cookie, Oatmeal Raisin, Individually wrapped	Otis Spunkmeyer	12 @ 0°F	1 48 each
SWEET POTATO FRIES	50	1/2 cup	Fries, Sweet Potato, Waffle Cut, Frozen	McCain	18 @ 0°F	1 1 case
BOX 1 8970-01-586-3306						
PEAS & CARROTS	50	½ cup	Peas & Carrots	Libby's	36 @ 80°F	3 #10 can
HONEY MUSTARD	50	1 oz pch	Honey Mustard	Market Street	24 @ 80°F	1 50 count bag
KETCHUP	50	18 gm pkt	Ketchup	Heinz	12 @ 72°F	2 25 count bag
BARBECUE SAUCE	50	1 oz pch	Barbecue Sauce	Market Street	24 @ 80°F	1 50 count bag
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80° F	1 6 oz bottle
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 Count Bag
	1	2 oz	Butter Granules	Butter Buds	36@80°F	1 2 oz pouch
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80° F	1 12 Count Bag
BOX 2						
VANILLA PUDDING	24	1 each, 3.5oz fill	Pudding, Vanilla, Individual Cups	Hunt's	18 @ 80°F	6 4 ct packs
PINK LEMONADE	100	7.5 oz	Powdered Beverage Base, Pink Lemonade	Sqwincher	24 @ 80° F	3 18 oz Pouch
	1	.75 oz	Seasoning, Vegetable	Unistel	N/A	1 .75 oz
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 Count Bag
	50		Dining Packets, Napkin, Knife,	LCI	N/A	2 25 Count Bag
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz
	4		Trash Bags, Clear	Envision	N/A	1 4 Count
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag

UGR-A SO DINNER MENU 5: PREPARATION INSTRUCTIONS

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

Pink Lemonade SQWINCHER: Best served chilled. Need six gallons of water for three (3) envelopes.
Coffee: Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.
Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.
Cookies: Thaw and serve

B. Desirable Serving Temperatures:

Pudding: Chill, if possible.
Peas and Carrots: Maintain at 145° F or above.
Chicken Wings: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

Wings of Fire Glazed Chicken Wing:

Convection oven: Preheat oven to 375°, place frozen wings on baking sheet and bake 8-10 minutes.
Conventional oven: Preheat oven to 400° and cook frozen wings 18-20 minutes or thawed wings 8-10 minutes
Commercial Microwave: Place 6 frozen wings in ring-shaped pattern and microwave on high for 1-2 minutes, rotate and heat an additional 2 minutes.

Sweet Potato Fries

Deep Fryer: Fill Basket 1-3 full with frozen fries. Deep fry @ 350F for 1 3/4 to 2 1/4 min.
Convection Oven: Preheat oven to 350F spread frozen fries evenly on shallow baking pan. Bake for 13-17 min.
Turn once for uniform cooking.

D. Suggested Use of Spice:

Salt: General use
Pepper: General use

****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.

SHORT ORDER '15 TABLE I
DINNER MENU 6- Pizza

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-604-1372							
PEPPERONI , SUPREME, CHEESE PIZZA	50	20 each Pepperoni: 20 each Supreme: 10 each Cheese	Pizza, Individual, FRZN, Pepperoni, Supreme and Cheese	Georgio's	12 @ 0°F	1	29# box
CHEESE CAKE BITES	48	1 each	Dulce De Leche Mini Cheese Cake Bites, Frozen	Ruiz Foods	18 @ 0° F	2	24 count case
BOX 1 - 8970-01-604-1341							
ITALIAN GREEN BEANS	50	3/4 cup	Green Beans, Italian	Libby's	36 @ 80°F	3	#10 can
PAN COATED DISKS	50	1 each, 1.53 oz	Pan coated disks, Individually packaged	Mars	12 @ 80°F	1	48 count box
HOT SAUCE	1	6 oz bottle	Hot Sauce	Texas Pete	18 @ 80° F	1	6 oz bottle
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1	1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80° F	1	12 Count Bag
	1	2 oz	Butter Granules	Butter Buds	36@80°F	1	2 oz pouch
	75		Paper Cups, 8 oz	Lighthouse	N/A	3	25 Count Bag
BOX 2							
PEACH ICED TEA	100	7.5 oz	Beverage Powder, Peach Iced Tea	4C Foods	24 @ 80 °F	1	74.2 oz. can
	1	.75 oz	Seasoning, Italian	Unistel	N/A	1	.25oz
MIXED FRUIT	24	1 each	Mixed Fruit, Individual Cups	Libby's	15 @ 80°F	6	4 ct packs
	1	10 CT	Gloves	Handgards	N/A	1	10 ct bag
	1	1.65 oz	Salt	Unistel	N/A	1	1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1	.70 oz
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count bag
	50		Dining Packets, Napkin, Knife,	LCI	N/A	2	25 count bag
	4		Trash Bags, clear	Envision	N/A	1	4 count

UGR-A SO DINNER MENU 6: PREPARATION INSTRUCTIONS

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

Peach Iced Tea Drink: Best served chilled. Need 7 gallons of water for one (1) 74.2 oz. can.
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Butter Granules: Using approved Butter Granules instead of Liquid Squeeze Margarine, 12 oz bottle.
Empty contents into a container. Gradually add one pint of warm water while stirring. Stir until dissolved.
Cheesecake bites: Thaw and serve

B. Desirable Serving Temperatures:

Pizzas:

at 400 deg Bake for 12-15 min from frozen until crust is crisp

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

Pears: Chill, if possible.

C. Cooking/Grilling Instructions:

Pepperoni & Cheese Stromboli:

Bake in 350° F oven, if frozen 30-40 minutes or if thawed 20-30 minutes.

Cook to 160° F internal temperature and the cheese is completely melted, test with thermometer.

PC Marinara Sauce:

Immerse in hot water until warm to touch, 100° F to 120° F

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

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

****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.

****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.

SHORT ORDER '15 TABLE I
DINNER MENU 7 - HAMBURGER/HOT DOG

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-604-1347						
GRILLED HAMBURGERS	50	2 each, 3.8 oz patty	Beef Patties, Frozen, Fully-Cooked	Advanced Pierre	18 @ 0°F	1 100 ct box
HOT DOGS	50	1 each, 3.2 oz.	Hot Dog, Frozen, Fully cooked	John Morrell	12 @ 0°F	1 10.5 lb box
POTATO WEDGE	50	3.5 oz	Potato wedge, Seasoned	McCain	12 @ 0°F	1 12 lb box
APPLE PIE	48	1 each, 4 oz	Apple Pie Slice, Individually wrapped	Schwans food service	12 @ 0°F	2 24 ct box
BOX 1 - 8970-01-604-1353						
BAKED BEANS	50	½ cup	Baked beans, canned	Allens	36 @ 80°F	2 #10 can
MUSTARD	35	5.5 gm pkt	Mustard, prepared	Portion Pac, Inc.	12 @ 80°F	1 35 count bag
RELISH	25	9 gm pkt	Relish, Pickle, Sweet	Heinz	12 @ 80°F	1 25 count bag
SALAD DRESSING	25	9 gm pkt	Salad Dressing, mayonnaise type	Portion Pac, Inc	12 @ 80°F	1 25 count bag
KETCHUP	50	18 gm pkt	Ketchup	Heinz	12 @ 72°F	2 25 count bag
ALL PURPOSE SAUCE	50	19gr pouch	Sauce, All purpose	Buffalo Bobs	24 @ 80°F	2 25 count bag
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	Canteen Joe	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White, Café Delight	24 @ 80°F	1 12 count bag
BOX 2						
BUTTERSCOTCH PUDDING	24	1 each, 3.5oz fill	Pudding, Butterscotch, Individual Cups	Hunt's	18 @ 80°F	6 4 ct packs
MIXED BERRY CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	SQWINCHER	24 @ 80°F	1 51 oz pouch
	4		Trash Bags, Clear	Envision	N/A	1 4 count
	1	4 oz	Veg Oil, Butter Flavor	Heartland Mist	24 @ 80°F	1 4oz bottle
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count bag
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LCI	N/A	2 25 count bag
	1	1.65 oz	Salt	Unistel	N/A	1 1.65 oz
	1	.70 oz	Pepper	Unistel	N/A	1 .70 oz
	1	1.25 oz	Cinnamon Maple Sprinkles	Unistel	N/A	1 1.25 oz
	2	1.10 oz	Seasoning, Steak	Unistel	N/A	2 1.10 oz
	1	.90 oz	Barbecue Spice	Unistel	N/A	1 .90 oz
	1	.70 oz	Minced Onions	Unistel	N/A	1 .70 oz
	1	10 CT	Gloves	Handgards	N/A	1 10 ct bag

UGR-A SO DINNER MENU 7: PREPARATION INSTRUCTIONS

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

Mixed Berry SQWINCHER: Best served chilled. Need six gallons of water per 51oz bag.
Coffee. Boil 1.5 gallons of water. Remove plastic covering from filter pouches.
Throw filter pouches in water. Boil the floating pouches for 10-12 minutes.
Apple pie: Thaw and serve

B. Desirable Serving Temperatures:

Grilled Hamburgers: Maintain at 165° F or above.
Hot Dogs: Maintain at 155° F or above.
Baked Beans: Maintain at 155° F or above.
Pudding: Chill, if possible.

C. Cooking/Grilling Instructions:

Beef Pattie (frozen)

Grill: 5-7 minutes over medium heat - turn halfway through cook time
Convection oven: pre heat to 350 then cook 6-13 minutes
Conventional oven: pre heat to 350 and heat frozen product 10-12 min
Microwave: on high power, heat for 1 minute and 30 seconds to 2 minutes.

HOT DOGS (Frozen)

Hot Water Method: PLACE UNOPENED BAGS OF FROZEN HOT DOGS IN SIMMERING HOT WATER FOR APPROXIMATELY 35-45 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 155 DEGREES FAHRENHEIT. RE-ARRANGE BAGS FREQUENTLY TO ENSURE EVEN HEATING & TO PREVENT MELTING/STICKING TO COOKING EQUIPMENT. CAREFULLY REMOVE BAGS FROM HEAT SOURCE & OPEN, PLACE IN SERVING PANS.

Potato Wedges: Deep Fry - fry frozen product at 350 F for 2.5 to 3.5 minutes; Conventional oven - preheat oven to 475 F, place frozen product in a single layer on a sheet pan and bake for 7 minutes on each side; Convection oven - preheat oven to 475 F, place frozen product in a single layer on a sheet pan and bake for 5 minutes on each side.

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

D. Suggested Use of Spice:

Salt: General use
Pepper: General use
Steak Seasoning: Hamburgers
Barbeque Seasoning: Baked Beans

****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.

***Bun issued as supplement**

SOPAKCO PACKAGING
 UGR-A
 ATTACHMENT 1 – TABLE I, MENU AND PREPARATION SHEETS

Menu	Box Dimensions			Cube/Box	Boxes/Mod	Cube/Module	Pallet Cube	Number Mods/Pallet
	L	W	H					
SOD1/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12
SOD1/Perishable	23.69	15.75	19.50	4.21	1	4.21	5.56	24
SOD2/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12
SOD2/Perishable	23.69	19.69	12.50	3.37	1	3.11	5.56	12
SOD3/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12
SOD3/Perishable	19.75	11.69	18.63	2.49	1	4.21	5.56	12
SOD4/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12
SOD4/Perishable	20.94	15.63	15.88	3.01	1	2.58	47.5	10
SOD5/Semi-Perishable	24.00	13.25	9.50	1.75	1	3.5	5.56	12
SOD5/Perishable	22.50	13.07	9.19	1.56	1	2.58	47.5	16
SOD6/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12
SOD6/Perishable	19.69	9.44	19.50	2.10	1	3.48	5.56	12
SOD7/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12
SOD7/Perishable	23.88	15.88	18.94	4.15	1	4.15	5.56	10

Cube/Pallet	Weight	
	Dry	Frozen
47.5	59.8	
42.1		36
47.5	60.55	
41.4		48
47.5	53.85	
42.1		46
47.5	52.2	
47.5		72
47.5	56.8	
47.5		54
47.5	65	
41.8		48
47.5	53.5	
47.6		70