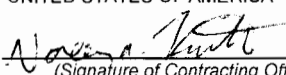


AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT		1. CONTRACT ID CODE	PAGE OF PAGES 1 4	
2. AMENDMENT/MODIFICATION NO. P00005		3. EFFECTIVE DATE 12/10/12	4. REQUISITION/PURCHASE REQ. NO.	5. PROJECT NO. (If applicable)
6. ISSUED BY DLA Troop Support Directorate of Subsistence 700 Robbins Avenue, Bldg. 6 Philadelphia, PA 19111-5092 Noreen Killian 215-737-7718		CODE SPM3S1	7. ADMINISTERED BY (If other than Item 6) See Block 6	
8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State, and Zip Code) The Wornick Company 4700 Creek Road Cincinnati, OH 45242		(x)	9A. AMENDMENT OF SOLICITATION NO.	
			9B. DATED (SEE ITEM 11)	
		X	10A. MODIFICATION OF CONTRACT/ORDER NO. SPM3S1-13-D-Z186	
			10B. DATED (SEE ITEM 13) October 1, 2012	
CODE 9Y162	FACILITY CODE			
11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS				
<input type="checkbox"/> The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers <input type="checkbox"/> is extended, <input type="checkbox"/> is not extended. Offers must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended, by one of the following methods: (a) By completing Items 8 and 15, and returning ___ copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGEMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.				
12. ACCOUNTING AND APPROPRIATION DATA (If required) SG97X4930.5CS0 01 26.0 S33150				
13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS, IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.				
A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.				
B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(b).				
X C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF: FAR 52.212-4 (c)				
D. OTHER (Specify type of modification and authority)				
E. IMPORTANT: Contractor <input checked="" type="checkbox"/> is not, <input type="checkbox"/> 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, Table I All terms and conditions of subject contract remain the same except for the following changes: 1. Purpose of this modification is to revise Table I of subject contract 2. Replace current Table I with the attached Table I 3. See following page for a summary of changes 4. All changes are highlighted 5. No other changes apply				
Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.				
15A. NAME AND TITLE OF SIGNER (Type or print)		16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print) NOREEN A. KILLIAN		
15B. CONTRACTOR/OFFEROR	15C. DATE SIGNED	16B. UNITED STATES OF AMERICA BY  (Signature of Contracting Officer)	16C. DATE SIGNED 12/10/12	
(Signature of person authorized to sign)				

SPM3S1-13-D-Z186
The Wornick Company

Modification P00005 UGR-A Assembly

Table I summary changes for P00002 effective date 12-10-2012

FY13MENU CHANGES

Perishable

D9 (partially implemented)
Delete Lemon Raspberry cake
Add Almond Coconut Chocolate bar

B1	Brk Menu 1	Breakfast Wrap/Chicken Sausage
B2	Brk Menu 2	Ham Slice
B3	Brk Menu3	STEAK/SAUSAGE EGG & CHEESE PITA
B4	Brk Menu 4	Cheddar Pork Sausage Gravy/Steak,Egg & Cheese Taquito
B5	Brk Menu 5	Chicken Sausage Patty/Chipotle Bacon
B6	Brk Menu 6	Chorizo Breakfast Wrap/Pork Sausage Links
B7	Brk Menu 7	Beef Breakfast Skillet
D1	Lun/Din Menu 1	Fried Chicken
D2	Lun/Din Menu 2	Meatloaf/Jambalaya
D3	Lun/Din Menu 3	Andouille Pasta & Cheese/Beef Brisket in BBQ Sauce
D4	Lun/Din Menu 4	Turkey Cutlet
D5	Lun/Din Menu 5	Chili Pepper Beef /Spicy General Tso's Chicken
D6	Lun/Din Menu 6	Shrimp Scampi/Penne Pasta with Chicken in Alfredo Sauce
D7	Lun/Din Menu 7	Steak
D8	Lun/Din Menu 8	Ribs/Jerk Chicken
D9	Lun/Din Menu 9	Spaghetti & Meatballs/ Sausage Scaloppini
D10	Lun/Din Menu 10	Soft Tacos Kit (Chicken and Beef)
D11	Lun/Din Menu 11	Cubed Beef in Gravy/Pork Shank in Spicy Honey Sauce
D12	Lun/Din Menu 12	Burgundy Short Ribs
D13	Lun/Din Menu 13	Prime Rib
D14	Lun/Din Menu 14	Chicken Cordon Bleu/Tuscan Pork Loin

UGR-A '12 TABLE I
BREAKFAST MENU 1 - Breakfast Wrap/Chicken Sausage

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	50	20.61 lb box
CHICKEN SAUSAGE	25	2 each - 2 oz	Sausage Patties, Chicken, Raw, Frozen	Omni Meats	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	54	2 oz	Cinnamon Rolls, Mini, Frozen, 18 ct/tray	Bridgford	12 @ 0°	3	18 ct trays
ORANGE JUICE	50	¾ cup	Juice, 100% Orange, Frozen Concentrate	Lyons Magnus	24 @ 0° F	3	32 oz carton
BOX 1 - 8970-01-525-6344							
EGGS	50	½ cup	Eggs, Dehydrated, Boil-in-Bag	Nutriom	36 @ 80°F	1	3.06 pound box (2-1.53lb bags)
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	S & D Coffee	18 @ 80°F	1	1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White	24 @ 80°F	1	12 count bag
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
TOASTER PASTRY	50	1 each	Toaster Pastry, Blueberry, Frosted, Individually Wrapped, 1.8 oz	Kellogg's	12 @ 80° F	1	50 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
JALEPENO SLICES	25	1.0 oz pct	Jalepeno, Sliced, Shelf-Stable	FuNacho	12 @ 80°	1	25 count bag
	100		Paper Cups, 8 oz	Lighthouse	N/A	4	25 count bag
BOX 2							
SALSA/PICANTE	50	0.5 oz pch	Salsa/Picante, medium	Salsa Del Sol	12 @ 80°F	2	25 count bag
OATMEAL	1	8ct box	Oatmeal, Instant, Golden Brown Maple, Individual packets	Kashi	12 @ 80°F	1	8ct box
CAPPUCCINO	20	8 oz yield	Cappuccino Beverage Powder, French Vanilla	S & D Coffee	24 @ 80°F	1	20 count bag
	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	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.

B. Desirable Serving Temperatures:

Eggs: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

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 12 TABLE I
BREAKFAST MENU 2 - HAM SLICE

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 FILET	50	1 piece, 2 oz avg	Chicken Breast Filet, Breakfast	Chris P Chicken/Pierce	12 @ 0 °F	1 10 lb box
HAM SLICE	36	1 each, 3.2 oz	Ham Slice, Frozen, Boneless	Rose Packing	12 @ 0°F	1 36 CT BOX
BISCUITS	50	1 each	Biscuit, Wholegrain , frozen, thaw and serve	Bakery Chef	12 @ 0 °F	1 50 ct box
CHEDDAR CHEESE SAUCE	50	1/4 cup	Sauce, Breakfast Cheddar Cheese Sauce, Frozen	JTM	24 @ 0 °F	1 1 bag
BOX 1- 8970-01-525-6366						
EGGS	50	½ cup	Eggs, Dehydrated, Boil-in-Bag	Nutriom	36 @ 80°F	1 3.06 pound box (2-1.53lb bags)
APPLE JUICE	50	¾ cup	Juice, 100% Apple, Concentrate	Welch's	12 @ 80°F	7 11.5 oz can
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	S & D Coffee	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White	24 @ 80°F	1 12 count bag
SUGAR FREE CAFFEINATED CRANBERRY JUICE	1	30 ct box	Powdered Drink Mix, Cranberry Juice, Caffeinated with non-nutritive sweetener	Spark, Sturm Foods	24 @ 80°F	1 30 ct box
HOMINY GRITS	50	2/3 cup	Hominy Grits, White, Quick	Ralston	18 @ 80°F	2 1.5 lb box
	1	2 oz	Butter Granules	Butter Buds	36 @ 80°F	1 2 oz pouch
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Frank's Red Hot	18 @ 80°F	4 .75 oz bottles
BOX 2						
Honey	50	40 gm pouch	Honey	Thermo Pac	18 @ 80°F	1 50 count bag
COCOA	10	1 oz pkt	Cocoa Beverage Powder	Village Farms	24 @ 80°F	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

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

UGR-A BREAKFAST MENU 2: PREPARATION INSTRUCTIONS

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

Apple Juice Concentrate: Best served chilled. Mix each concentrate can with three cans of cold 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.

HAM SLICE: Maintain at 155° F or above.

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.

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.

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.

Cheddar Cheese Sauce: From frozen state, place unopened pouch in boiling water.

Heat for approximately 45 minutes or until internal temperature reaches 160 degrees F.

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 12 TABLE I
BREAKFAST MENU 3 - STEAK/SAUSAGE EGG & CHEESE PITA

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6733						
STEAK	50	1 each, 5.5 oz	Steak, Breakfast, uncooked	Quantum	15 @ 0°F	1 50 ct box
SAUSAGE, EGG & CHEESE PITA	24	4 oz	Pork Sausage, Egg, & Cheese Pita, Frozen	Kangaroo	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
DANISH/ HONEY BUN	24 ct each	1 each, 3.5 oz or 1 each, 2.6 oz	Danish, Frozen; Honey Bun, Frozen	SJR	12 @ 0°F	2 24 ct boxes
ORANGE JUICE	50	3/4 cup	Juice, 100% Orange, Concentrate, Frozen	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	8 @ 80°F	1 50 ct case
EGGS	50	1/2 cup	Eggs, Dehydrated, Boil-in-Bag	Nutriom	36 @ 80°F	1 3.06 pound box (2-1.53lb bags)
OATMEAL	1	8ct box	Oatmeal, Instant Apple Cinnamon, Individual packets	Kashi	12 @ 80°F	1 8ct box
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White	24 @ 80°F	1 12 count bag
KETCHUP	25	18 gm pkt	Ketchup	Heinz	12 @ 72°F	1 25 count bag
GRAPE JELLY	25	1/2 oz pch	Jelly, Grape	Portion Pac, Inc.	15 @ 80°F	1 25 count bag
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Frank's Red Hot	18 @ 80°F	4 .75 oz bottles
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	S & D Brand	18 @ 80°F	1 1 bag
JALEPENO SLICES	25	1.0 oz pct	Jalepeno, Sliced, Shelf-Stable	FuNacho	12 @ 80°	1 25 count 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						
CAPPUCCINO	20	8 oz yield	Cappuccino Beverage Powder, Irish Cream	S & D Brand	24 @ 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:

- Orange 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/Honey Bun: 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 165°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**
- **Wrapper is Oven-safe up to 400 °F**

Convection: 275°F 14-16 minutes, keep in wrapper, place one layer on sheet pan

Cook & Hold, Keep in wrapper Heat first, then hold at 160 °F, Hold up to 2 hours

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.

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

UGR-A 12 TABLE I

BREAKFAST MENU 4 - CHEDDAR PORK SAUSAGE GRAVY/STEAK,EGG & CHEESE TAQUITO

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6735							
STEAK, EGG, & CHEESE TAQUITO	24	1 each, 2.9 oz	Taquito, Steak, Egg & Cheese, Frozen	Ruiz	12 @ 0°F	1	24 ct case
CHEDDAR SAUSAGE GRAVY	25	1/2 cup	Sausage Gravy, Cheddar, Ready to Eat, Frozen	JTM	18 @ 0°F	1	7lb bag
BISCUITS	50	1 each	Biscuit, Wholegrain , frozen, thaw and serve	Bakery Chef	12 @ 0°F	1	50 ct box
CINNAMON STREUSEL COFFEE CAKE	48	1 piece, 2.0 oz	Coffee Cake, Cinnamon Streusel, Frozen	Hill Country	14 @ 0°F	1	2 trays/case
BOX 1- 8970-01-525-6372							
EGGS	50	1/2 cup	Eggs, dehydrated, Boil-in-Bag	Nutriom	36 @ 80°F	1	3.06 pound box (2-1.53lb bags)
GRAPE JUICE	50	3/4 cup	Juice, 100% Grape, Concentrate	Lyon's Magnus	12 @ 80°F	3	33.8 fl oz box
KETCHUP	25	18 gm pkt	Ketchup	Heinz	12 @ 72°F	1	25 count bag
GRAPE JELLY	25	1/2 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	1.5 lb box
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	S & D Brand	18 @ 80°F	1	1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White	24 @ 80°F	1	12 count bag
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Frank's Red Hot	18 @ 80°F	4	.75 oz bottles
	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							
FRUIT FILLED BAR	48	1 each	Fruit Filled Bar (Apple Cinnamon, Blueberry, or Strawberry), 1.3 oz	Kelloggs	8 @ 80°F	1	48 ct box
COCOA	10	1 oz pkt	Cocoa Beverage Powder	Village Farms	24 @ 80°F	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	Onions, Minced, Dehydrated	Unistel	N/A	1	.70 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.

B. Desirable Serving Temperatures:

Cheddar sausage Gravy: Maintain at 155° or above.

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.

Sausage Gravy, Cheddar

Place unopened bags of in 190° F water for approximately 45-60 minutes until product reaches 165°F for 15 seconds.

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.

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 frying

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

Onion, Minced: Hash Browns

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 '12 TABLE I
BREAKFAST MENU 5 - Chicken Sausage Patty/Chipotle Bacon

Menu Item	Require Servings and Size	Food/Ingredients/Supplies	Brands	Warranted Shelf Life (Mos)	Issue/ 50 Ind.	Container Size
FROZEN/ PERISHABLE BOX - 8970-01-525-6739						
CHIPOTLE BACON	50	2 slices	Bacon, Chipotle Flavored, Frozen	Armour Echrich	12 @ 0 °F	1 100 ct package
CHICKEN SAUSAGE	25	2 each - 2 oz	Sausage Patties, Chicken, Raw, Frozen	Omni Meats	12 @ 0° F	1 7.8 lb box
FRENCH TOAST TAQUITTO	24	1 each, 2.9 oz	Taquitto, French Toast, 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
ORANGE JUICE	50	¾ cup	Juice, 100% Orange, Frozen Concentrate	Lyons-Magnus (Citrus Belle)	24 @ 0°F	3 32oz carton
BOX 1 - 8970-01-525-6377						
EGGS	50	½ cup	Eggs, Dehydrated, Boil-in-Bag	Nutriom	36 @ 80°F	1 3.06 pound box (2-1.53lb 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	24 @ 80°F	1 12 count bag
JALEPENO SLICES	25	1.0 oz pct	Jalepeno, Sliced, Shelf-Stable	FuNacho	12 @ 80°	1 25 count bag
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	S & D Brand	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	12 @ 80° F	5 10 ct boxes
JALAPENO CATSUP	35	9 gm pkt	Catsup, Jalapeno	Salsa Del Sol	12 @ 80° F	1 35 count bag
STRAWBERRY JAM	25	½ oz pch	Jam, Strawberry	Portion Pac, Inc.	15 @ 80°F	1 25 count bag
	100		Paper Cups, 8 oz	Lighthouse	N/A	4 25 count bag
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Frank's Red Hot	18 @ 80°F	4 .75 oz bottles
BOX 2						
SALSA/PICANTE	50	0.5 oz pch	Salsa/Picante, medium	Salsa Del Sol	12 @ 80°F	2 25 count bag
PANCAKE SYRUP	24	1 1/2 oz pouch	Syrup, Pancake, Imitation Maple	Madeira Farms	15 @ 80°F	1 25 count bag
COCOA	10	1 oz pkt	Cocoa Beverage Powder	Village Farms	24 @ 80°F	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)	LCl	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:

Orange Juice Concentrate: Best served chilled. Need 9.0 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.

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.

French Toast and Sausage Taquito: Heat M59 Field Range to approximately 350 F. Place contents of package on field sheet pan and bake for 20-25 minutes, or until golden brown.

Chipotle Bacon:

Griddle:

Preheat griddle to 350 degrees F. Place bacon on griddle for 2-2.5 minutes until bacon slices start to foam.
Flip and heat for another 30-60 seconds depending upon desired finish texture and crispiness. Place bacon in a pan for 1 minute.

Oven:

Preheat oven at 350 degrees F. Place bacon on sheet pans paper side down. Heat in oven 2-2.5 minutes depending upon desired finish texture and crispiness.
Place bacon in a pan with false bottom and let rest for 1 minute.

Convection Oven:

Preheat oven at 325 degrees F. Place bacon on sheet pans paper side down. Heat in oven 2-2.5 minutes depending upon desired finish texture and crispiness.
Place bacon in a pan with false bottom and let rest for 1 minute.

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.

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UGR-A '12 TABLE I
BREAKFAST MENU 6 - Chorizo Breakfast Wrap/Pork Sausage Links

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size	
FROZEN/PERISHABLE BOX - 8970-01-525-6740							
EGG & CHORIZO WRAP	36	1 each, 5 oz	Wrap, Egg & Chorizo, Frozen	Baja Foods	18 @ 0°F	1	11.25# case
BROWN & SERVE SAUSAGES	50	2 each	Sausage Links, Pork, Brown & Serve, Frozen, Precooked	Rose	15 @ 0°F	1	10# box
FRENCH TOAST	50	1 each, 3.25 oz	French Toast, whole grain, frozen	Echo Lake	15 @ 0°F	1	50ct box
DONUT	48	1 each, 2.25 oz	Donut, Powdered Sugar, Individually wrapped	SJR Foods	18 @ 0F	1	50 ct case
BOX 1 - 8970-01-525-6389							
TROPICAL JUICE	50	3/4 cup	Juice, 100% Tropical Blend, Concentrate	Welchs	12 @ 80° F	7	11.5 fl oz can
EGGS	50	½ cup	Eggs, Dehydrated, Boil-in-Bag	Nutriom	36 @ 80°F	1	3.06 pound box (2-1.53lb bags)
OATMEAL	1	8 ct box	Oatmeal, Instant, Golden Brown Maple, Individual packets	Kashi	12 @ 80°F	1	8ct box
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	S & D Brand	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	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 (Basic American)	12 @ 80°F	1	40.5 oz. carton
	1	2 oz	Butter Granules	Butter Buds	36 @ 80°F	1	2 oz pouch
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Frank's Red Hot	18 @ 80°F	4	.75 oz bottles
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
BOX 2							
SUGAR FREE CAFFEINATED APPLE JUICE	30	1 - 30 ct. box	Powdered drink mix, Apple Juice, Caffeinated, with non nutritive sweetener	Spark, Sturm Foods	24 @ 80°F	1	30 ct box
CAPPUCCINO	20	8 oz yield	Cappuccino Beverage Powder, French Vanilla	S & D Coffee	24 @ 80°F	1	20 count bag
PANCAKE SYRUP	48	1½ oz pch	Syrup, Pancake, Imitation Maple	Madeira Farms	15 @ 80°F	2	25 count bag
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2	25 count
	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	.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.
Oatmeal: Prepare according to package directions.
Bacon: Maintain at 155° F or above.

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:

Brown and Serve Sausage

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.

Egg & Chorizo Wrap: Place frozen product in M59 Field Range for 20-24 minutes at 325° F or until internal temp reaches 165° F.

Egg Mix Preparation:

Please follow instructions on the bag.

French Toast:

1. Keep product frozen until use. If product has started to thaw, but is still below 40F, reduce the reheating time.
2. Preheat MBU/M59 ranges to 350 F. Place hanging racks into position.
3. Prepare French Toast from the frozen state. Place 14-15 individual pieces on a sheet pan in a single layer.
4. Place pans on the 2nd and 3rd hanging racks. To prevent scorching of the product, do not place product on the bottom shelf.
5. Heat the French Toast for approximately 12-21 minutes or until internal temperature of product reaches 165 F. Rotate pans half way through the heating time.

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 12 TABLE I
BREAKFAST MENU 7 - Beef Breakfast Skillet

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6744						
BEEF BREAKFAST SKILLET	50	3/4 cup	Beef, Breakfast Skillet, Frozen, Fully Cooked	JTM	24 @ 0 °F	1 13.8 lb box
TURKEY BACON	50	2 slices	Bacon, Turkey Precooked, Frozen, Fully Cooked	Godshall's	12 @ 0 °F	1 5 lb pack
POTATO PANCAKE	50	4 pcs, 2.6 oz	Potato Pancake, Frozen	McCain's	18 @ 0°F	3 6 bags/cs
BAGEL	48	1 each, 5.5 oz	Cinnamon Bagel w/ Apple Filling, Frozen, Individually Wrapped	SJR Foods	18 @ 0°F	1 50ct box
Box 1 - 8970-01-525-6720						
EGGS	50	½ cup	Eggs, Dehydrated, Boil-in-Bag	Nutriom	36 @ 80°F	1 3.06 pound box (2-1.53lb bags)
GRAPE JUICE	50	¾ cup	Juice, 100% Grape, Concentrate	Lyons Magnus	12 @ 80°F	3 33.8 fl oz box
TOASTER PASTRY	50	1 each	Toaster Pastry, Strawberry, Whole Grain, Frosted, Individually Wrapped, 1.8 oz.	Kellogg's	12 @ 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
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
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	S & D Brand	18 @ 80°F	1 1 bag
HOMINY GRITS	50	2/3 cup	Hominy Grits, White, Quick	Ralston	18 @ 80°F	2 1.5 lb box
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White	24 @ 80°F	1 12 count bag
	100		Paper Cups, 8 oz	Lighthouse	N/A	4 25 count bag
BOX 2						
OATMEAL	1	8ct box	Oatmeal, Instant, Apple Cinnamon, Individual packets	Kashi	12 @ 80°F	1 8ct box
	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, 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
	50		Tray, 5-Compartment, Paper	Chinet	N/A	2 25 count
COCOA	10	1 oz pkt	Cocoa Beverage Powder	Village Farms	24 @ 80°F	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:

Grape Juice Concentrate: Best served chilled. Need 7.5 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:

Beef breakfast skillet: Place sealed bag in a steamer or in boiling water.

Heat approximately 40 minutes or until product reaches serving temperature.

Egg Mix Preparation:

Please follow instructions on the bag.

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

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

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 '12 TABLE I
LUNCH/DINNER MENU 1 - Fried Chicken

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size	
FROZEN/PERISHABLE BOX - 8970-01-525-6813							
FRIED CHICKEN	50	2 pieces	Fried Chicken, Fully Cooked, Frozen	Perdue	12 @ 0°F	1	104 ct box
COOKIES'N CREAM CAKE	48	2.3 oz	Cake, Cookies'n Cream, Frozen	Sterling	14 @ 0°F	2	24 ct trays
BOX 1 - 8970-01-525-6783							
CORN	50	¾ cup	Corn, Canned	Libby's	36 @ 80°F	3	#10 can
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Frank's Red Hot	18 @ 80°F	4	.75 oz bottles
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 Jelly Twin Packs	Squeezers	18 @ 80°F	1	12-Twin Pack
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	S & D Brand	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
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White	24 @ 80°F	1	12 count bag
Chicken Gravy	50	2 oz	Chicken Gravy Mix, Instant	TUF	24 @ 80°F	1	14.1 oz 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							
CHOCOLATE PUDDING	24	1 each, 3.5oz fill	Pudding, Chocolate, Individual Cups	Gehl's	18 @ 80°F	6	4 ct packs
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
	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
HERB & BUTTER MASHED POTATOES	50	½ cup	Potatoes, Herb & Butter, instant	Traditions	12 @ 80°F	3	16 oz bags
	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:

Mashed Potatoes: Follow instructions on package.

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.

Chicken Gravy: Need 4 quarts of water.

Cookies and Cream 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:

Fried Chicken: Maintain at 160° F or above.

Chicken Gravy: Maintain at 155° 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:

Fried chicken-

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

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 12 TABLE I
LUNCH/DINNER MENU 2 - MEATLOAF/JAMBALAYA

Menu Item	Required and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container
FROZEN/PERISHABLE BOX - 8970-01-525-6815						
MEATLOAF	25	1 each, 8.0 oz meatloaf w/ 4 oz sauce	Meatloaf, with Sauce, Frozen, Fully cooked, Boil-in-Bag	Quantum	15 @ 0°F	1 18.75 lb box
JAMBALAYA	25	1 cup	Jambalaya with Ham, Chicken & Andouille Pork Sausage, Frozen, Fully Cooked, Boil-in-Bag	Missa Bay	18 @ 0°F	1 15 lb box
WHOOPIE PIE CAKE	48	1.4 oz	Cake, Whoopie Pie, Choc Cake with Marshmallow Frosting, Frozen, Thaw & Serve	Love & Quiches	12 @ 0°F	1 2 trays/cs
BOX 1 - 8970-01-525-6785						
GREEN BEANS	50	¾ cup	Green Beans, Canned	Libby's	36 @ 80°F	3 #10 can
JASMINE RICE	50	¾ cup	Rice, Jasmine Blend, Dry	Indian Harvest	15 @ 80°F	1 6lb box
JALEPENO SLICES	25	1.0 oz pkt	Jalepeno Slices, Shelf-Stable	FuNacho	12 @ 80°	1 25 count bag
MARSHMALLOW BAR	40	1 each, 1.3 oz	Bar, Crisp rice and marshmallow, Individually	Kelloggs	8 @ 80°F	2 20 ct boxes
PINK LEMONADE	100	7.5 oz	Beverage Base, Powder, Lemonade	Sqwincher	24 @ 80°F	3 18 oz pouch
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	S & D Coffee	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White	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						
PEACHES	24	1 each, 4.0 oz	Peaches in Strawberry Banana flavored light syrup	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
ALL PURPOSE SAUCE	50	19 gm pouch	Sauce, All Purpose	Buffalo Bobs	24 @ 80°F	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	.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 until dissolved.
Rice Crispie Bars: Ready to Serve

B. Desirable Serving Temperatures:

Whoopie pie Cake: Thaw and serve.
Green Beans: Maintain at 145° F or above.
Strawberry/Banana Gelatin & Fruit: Chill, if possible.

C. Cooking/Grilling Instructions:

Jasmine Blend Rice:

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

Meatloaf (Frozen)

Thawing - Place frozen package under refrigeration (33°F to 40°F) for 24 hours to thaw.
Do not thaw at room temperature. Do not refreeze thawed loaves.
Convection oven (from frozen)
Preheat oven to 350°F. Remove meatloaves and sauce from bag and place in 2 1/2" deep full pan. Cover with foil.
Bake for approximately 50-60 minutes, until internal temperature reaches 165°F.
Convection oven (thawed)
Preheat oven to 350°F. Remove meatloaves and sauce from bag and place in 2 1/2" deep full pan. Cover with foil.
Bake for approximately 25 minutes, until internal temperature reaches 165°F.
Boil in bag (from frozen)
Place unopened bag in boiling water. Heat for approximately 30-35 minutes until internal temperature reaches 165°F.

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 '12 TABLE I

LUNCH/DINNER MENU 3 - Andouille Pasta & Cheese/Beef Brisket in BBQ Sauce

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6816						
ANDOUILLE PASTA & CHEESE	25	13 oz/1 1/2 Cups	Andouille (Pork & Beef) Sausage, Pasta & Cheese, Boil-in-Bag, Frozen	Ragozzino	18 @ 0° F	1 22 lb box
BEEF BRISKET w/ BBQ SAUCE	25	1 3/4 cup meat with 1/4 cup sauce, 10 oz	Beef Brisket w/ BBQ Sauce, Boil-in-Bag, Frozen	Central Market	15 @ 0°F	1 15.64 lb cs
CORNBREAD	48	1 ea, 2 oz	Cornbread, mini loaves, 24 ct plain, 24 ct jalapeno	SJR Foods	18 @ 0°F	2 24 ct boxes
BOX 1 - 8970-01-525-6786						
MACARONI & CHEESE	25	2/3 cup	Macaroni & Cheese, Mix, Cheese Sauce Mix	Milani	18 @ 80°F	1 1lb bag
				R&F	36 @ 80°F	2 1 lb bag
PEAS & CARROTS	50	3/4 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	Squeezers	18 @ 80° F	1 12-Twin Pack
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Frank's Red Hot	18 @ 80°F	4 .75 oz bottles
ALMOND CUPCAKES	45	1 ea, 2 oz	Cupcakes, Almond w/ frosting	Pangea	15 @ 80°F	3 15 ct trays
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	S & D Brand	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White	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
PAN COATED PEANUT BUTTER DISKS	50	1 each, 1.53 oz	Pan coated peanut butter disks, Individually packaged	Reeses Pieces	36 @ 80°F	1 50 ct box
APPLE SAUCE	24	4 oz	Applesauce, Individual Cups	White House	18 @ 80°F	4 6ct packs
	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	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.
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:

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.
Applesauce: Chill if possible

C. Cooking/Grilling Instructions:

BEEF BRISKET w/ BBQ SAUCE

Boiling Water Method: Place whole package - still sealed, in a pot or kettle of simmering water, covered completely. Heat for 25 minutes. Remove carefully; handle warm beef brisket with care. Do not boil the beef brisket packages.

ANDOUILLE PASTA & CHEESE

Place unopened pouch into large pot of rapidly boiling water. remove pouch from water and cut pouch open with scissors a
There should be enough water in the pot so the pouch floats freely. Boil in bag for approximately 35 to 45 minutes. Careful

Macaroni and Cheese: Add 2 lb. of macaroni to 4 quarts of boiling water and 1 tsp. of salt. Boil for 8-10 minutes or until tender, stirring occasionally. Do not drain. Combine Cheese Sauce Mix and Macaroni and stir; bring to serving temperature of approximately 145° F.

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.

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UGR-A 12 TABLE I
LUNCH/DINNER MENU 4 - Turkey Cutlet

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6817						
TURKEY CUTLET	50	1 each, 5 oz	Turkey Breast, Whole Muscle, Frozen, Fully-Cooked	Quantum	15 @ 0°F	1 50 ct box
HARVEST PUMPKIN CAKE	50	1 piece, 2.8 oz	Cake, Harvest Pumpkin, Frozen	Sterling	12 @ 0°F	3 50.4 oz trays
SWEET POTATOES	50	3/4 cup	Sweet Potatoes, Maple Glazed, Boil-in-Bag, Frozen	Missa Bay	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	Libbys	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	S & D Brand	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White	24 @ 80°F	1 12 count bag
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Frank's Red Hot	18 @ 80°F	4 .75 oz bottles
	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						
BUTTERSCOTCH PUDDING	24	1 each, 3.5oz fill	Pudding, Butterscotch, Individual Cups	Gehl's	18 @ 80°F	6 4 ct packs
SUGAR FREE LEMON-LIME ELECTROLYTE	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
Turkey Gravy	50	2 oz	Turkey Gravy Mix, Instant	TUF	24 @ 80°F	1 14.1oz 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.
Turkey 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.
Pumpkin Cake: Thaw and Serve

B. Desirable Serving Temperatures:

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

C. Cooking/Grilling Instructions:

Turkey: Turkey is pre-cooked and pre-sliced. The turkey is pre-sliced in 1/4 inch slices.

Boiling Water Method: From a frozen state, place sealed package in boiling water for 50 minutes
Heating times may vary depending on number of packages being heated in pot. Internal temperature must be minimum 165°F or above. Cut package open and gently empty contents into serving pan.

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

Maple Glazed 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: Turkey; 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 '12 TABLE I
LUNCH/DINNER MENU 5 -Chili Pepper Beef /Spicy General Tso's Chicken

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6818						
CHILI PEPPER BEEF	25	1 3/4 cups	Beef, Chili Pepper with Red & Green Peppers in Sauce, Frozen, Boil-in-Bag	Paulson Brands	18 @ 0 °F	1 9.5 lb case
SPICY GENERAL TSO'S CHICKEN	25	2 cups	Chicken, with Spicy General Tso's Sauce, Veg, Frozen, Boil-in-Bag	Sunrise Foods	12 @ 0 °F	1 20 lb case
PINEAPPLE COCONUT CAKE	50	1 piece, 2.8 oz	Cake, Pineapple Coconut, Frozen, Layer, Sheet	Sterling	12 @ 0°F	3 17 ct trays
BOX 1 - 8970-01-525-6790						
GREEN BEANS	50	¾ cup	Green Beans, Canned	Libby's	36 @ 80°F	3 #10 can
RICE, WHITE	50	¾ cup	Rice, Long Grain, White, Instant	Uncle Ben's	24 @ 80°F	3 24 oz box
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
JALEPENO SLICES	25	1.0 oz pct	Jalepeno, Sliced, Shelf-Stable	FuNacho	12 @ 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	12 @ 80°F	1 12-Twin pack
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Frank's Red Hot	18 @ 80°F	4 .75 oz bottles
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	S & D Brand	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
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
BOX 2						
PEARS	24	1 each, 4 oz	Pears, Individual Cups	Del Monte	36 @ 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
SOY SAUCE	35	9 gm pch	Soy Sauce, Portion Control	Portion Pac, Inc.	12 @ 80°F	1 35 count bag
	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)	LCI	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.
White Rice: Need 3 quarts of water for 3 boxes.
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.
Pineapple Coconut Cake: Thaw and serve

B. Desirable Serving Temperatures:

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

C. Cooking/Grilling Instructions:

Chili Pepper beef: From frozen place unopened bag in boiling water for 25 to 30 minutes until internal temperature reaches 165°F
From thawed place unopened bag in boiling water for approximately 20 minutes until internal temperature reaches
Spicy General Tso's Chicken:
In boiling water, heat chicken and sauce 30 minutes. Heat vegetables 10 - 15 minutes
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
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.

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UGR-A '12 TABLE I

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

Required Servings and Size		Menu Item		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6820								
25	1 1/2 cups, 11 oz portion, 1 cup cooked pasta, 3 oz cooked shrimp	SHRIMP SCAMPI w/ BOWTIE PASTA	Shrimp Scampi w/ Bowtie pasta, Frozen	Ragozzino	18 @ 0°F	1	20.45 lb case	
25	2 1/3 cups	PENNE PASTA w/ CHICKEN IN ALFREDO SAUCE	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	
50	1 piece, 2.8 oz	AMARETTO CAKE	Cake, Amaretto Cream Cake, Frozen, Sheet	Sterling	15 @ 0°F	3	18 ct trays	
BOX 1 - 8970-01-525-6794								
24	1 each	SUGAR FREE VARIETY PACK TEAS	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24 @ 80° F	1	24 count box	
4	.75 oz bottle	HOT SAUCE	Hot Sauce	Frank's Red Hot	18 @ 80°F	4	.75 oz bottles	
50	1 each, 3.5 gm pouch	PARMESAN CHEESE	Parmesan Cheese	Diamond Crystal	12 @ 80°F	2	25 count bag	
30	6 oz	COFFEE	Coffee, Filter Bag, Arabica	S & D Brand	18 @ 80°F	1	1 bag	
12	3 gm pkt	CREAMERS	Creamers, Nondairy	Cream White	24 @ 80°F	1	12 count bag	
50	¾ cup	PEAS	Peas, Canned	Libby's	36 @ 80°F	3	# 10 can	
50	1 each, 2.0 oz	CHOCOLATE CHIP COOKIE	Cookies, Chocolate Chip, Bite Size	Famous Amos	8 @ 80 °F	1	50 ct case	
75			Paper Cups, 8 oz	Lighthouse	N/A	3	25 count bag	
BOX 2								
24	4 oz	MIXED FRUIT	Mixed Fruit, Individual Cups	Del Monte	36 @ 80°F	6	4 ct packs	
100	7.5 oz	PEACH ICED TEA	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 until dissolved.
Amaretto 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 '12 TABLE I
LUNCH/DINNER MENU 7 - Steak

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6823						
GRILLED STEAK	50	9 oz	Steak, Beef, Frozen, Uncooked	Quantum	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	18 @ 0°F	3 5lb bag
RED VELVET CAKE	48	1 piece, 1.25 oz	Cake, Red Velvet, Chocolate, Frozen, Sheet	Love and Quiches	12 @ 0°F	1 2 trays/cs
BOX 1 - 8970-01-525-6796						
CORN	50	¾ cup	Corn, Canned	Libby's	36 @ 80°F	3 #10 can
JALEPENO SLICES	25	1.0 oz pct	Jalepeno, Sliced, Shelf-Stable	FuNacho	12 @ 80°	1 25 count bag
Brown GRAVY	50	2 oz	Brown Gravy Mix, Instant	TUF	24 @ 80°F	1 14.1 oz bag
PEANUT BUTTER & BLACKBERRY JAM	12	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
	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
KETCHUP	50	18gm pouch	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	S & D Brand	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White	24 @ 80°F	1 12 count bag
BOX 2						
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	Gehl'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)	LCl	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.
Brown 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 165°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'12 TABLE I
LUNCH/DINNER MENU 8 - Ribs/Jerk Chicken

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brands	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6825						
PORK RIBS	25	2 ribs	Pork Ribs, Fully Cooked, Frozen	Star Foods	12 @ 0°F	1 17 lb case
JERK CHICKEN	25	1 quarter	Chicken, Jerk Seasoned, Fully Cooked, Frozen	Star Foods	12 @ 0°F	1 14 lb case
SEASONED COLLARD GREENS	50	3/4 cup	Collard Greens, Seasoned, Frozen, Fully Cooked, Boil-in-Bag	Missa Bay	24 @ 0°F	1 25 lb case
PIE	48	1 each, min. 3 oz	Pie, Sweet Potatoe	Fiabella Foods	18 @ 0°F	1 50 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	S & D Brand	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
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
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						
PEARS	24	1 each, 4 oz	Pears, Individual Cups	DelMonte	36 @ 80°F	6 4 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
	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	.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.
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.
Sweet Potato Pie: Thaw and serve

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.
Pears: Chill if possible

C. Cooking/Grilling Instructions:

Jerk Chicken: for all methods, cover with aluminum foil and add a small amount of water to pan
Convection Oven - from frozen, bake 35 - 45 minutes at 350 degrees F; from thawed, bake 20 - 25 minutes at 350 degrees F
Conventional Oven - from frozen, bake 45 - 55 minutes at 350 degrees F; from thawed, bake 30-35 minutes at 350 degrees F
Pork ribs: for all methods, cover with aluminum foil and add a small amount of water to pan
If saucing, uncover and sauce the last ten minutes of cook time
Convection Oven - from frozen, bake 40 - 45 minutes at 325 degrees F; from thawed, bake 30 - 35 minutes at 325 degrees F
Conventional Oven - from frozen, bake 50 - 60 minutes at 350 degrees F; from thawed, bake 30 - 35 minutes at 350 degrees F

Collard Greens

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

D. Suggested Use of Spice:

Salt: General use
Pepper: General use
Paprika: Au Gratin Potatoes
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 '12 TABLE I**LUNCH/DINNER MENU 9 - Spaghetti & Meatballs/Sausage Scaloppini**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6827						
SAUSAGE SCALOPPINI	25	Approx. 1 cup, 10 oz Serving, 3.6 oz meat	Sausage Scaloppini, Frozen, Boil-in-Bag	JTM	24 @ 0°F	1 16.50 lb box
MEAT BALLS AND SAUCE KIT	25	3-1oz meatballs and ¾ cup sauce	Beef Meatballs, Fully-Cooked, Frozen in Marinara Sauce	JTM	24 @ 0°F	1 13.50 lb box
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	Prince	24 @ 80°F	3 2lb bag
GREEN BEANS, ITALIAN STYLE	50	¾ cup	Green Beans, Italian Style Canned	Libbys	36 @ 80°F	3 #10 can
PEANUT BUTTER & GRAPE JELLY	12	1 12 oz pb pch 1 oz jelly pch	Peanut Butter and Grape Jelly, Twin Pack	Squeezers	18 @ 80°F	1 12- Twin Pack
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Frank's Red Hot	18 @ 80°F	4 .75 oz bottles
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	S & D Brand	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White	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	36 @ 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, 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	.75 oz	Seasoning, Vegetable	Unistel	N/A	1 .75 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 9: PREPARATION INSTRUCTIONS

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

Fruit Punch Squincher: 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.

Italian sausage Scallopini: Maintain at 165°F or above.

C. Cooking/Grilling Instructions:

Meatballs w/ Marinara Sauce: Beef meatballs are fully cooked. Heat frozen pouches in 190 F water for a minimum of 60 minutes or until the meatballs reach a minimum internal product temperature of 170° F.

Serving size: 1 Cup Spaghetti, 3 -1 oz Meatball & 3/4 Cup Sauce, **Yield:** 25 servings

Italian sausage scaloppini: Place bags of frozen sauce in boiling water, and cover pot or kettle for at least 30 minutes. Remove lid and place bags of Sausage in boiling water, recover pot or kettle and boil for 15 minutes.

Serve at a minimum temperature of 165°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:**

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

UGR-A '12 TABLE I
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						
ENCHILADA KIT (CHICKEN & BEEF)	50	2 each, contains 3 oz meat, 1 oz enchilada sauce, 1 oz queso sauce, 1 oz tortilla	Enchiladas, chicken and beef, Boil-in-bag, Frozen	JTM Food Group	18 @ 0°F	1 case
DULCE DE LECHE MINI CHEESECAKE BITES	48	1 each	Dulce De Leche Mini Cheese Cake Bites, Frozen	Ruiz Foods	18 @ 0° F	24 count case
BOX 1 - 8970-01-525-6805						
MEXICAN RICE	50	½ cup	Mexican Rice, Instant	Uncle Ben's	24 @ 80 °F	2 25.9 oz box
CORN	50	½ cup	Corn, Canned	Libby's	36 @ 80°F	2 #10 can
SALSA/PICANTE	50	0.5 oz pch	Salsa/Picante, medium	Salsa del Sol	12 @ 80°F	2 25 count bag
JALEPENO SLICES	25	1.0 oz pct	Jalepeno, Sliced, Shelf-Stable	FuNacho	12 @ 80°	1 25 count bag
CHOCOLATE CHIP COOKIE	50	1 each, 2.0 oz	Cookies, Chocolate Chip, Bite size	Famous Amos	8 @ 80°F	50 2.0 oz
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
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	S & D Brand	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						
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
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)	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	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).
Mexican Rice: Need 2 quarts of water for 2 boxes.
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:

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.

D. Suggested Use of Spice:

Salt: General use
Pepper: General use

****Food Safety Notes:**

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

UGR-A '12 TABLE I**LUNCH/DINNER MENU 11 - Cubed Beef in Gravy/Pork Shank in Spicy Honey Sauce**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6832						
CUBED BEEF IN BROWN GRAVY/SPICY PORK SHANK	50	1 each, 4 oz Pork with 2.5 oz sauce: 1 each 6.4 oz of Beef in Brown gravy	Beef Proveal, Cubed Beef in Brown Gravy, Frozen, Boil-in-Bag: Pork Shank, In Spicy Sauce, Fully Cooked, Frozen, Boil-In-Bag	Cuisine Solutions	18 @ 0°F	1 50 ct case
S'MORES CAKE	48	1 each, 3.5 oz	Cake, S'Mores, Chocolate Cake, Marshmallow filling and Choc pieces, Thaw & Serve	Sterling	12 @ 0°F	3 18 ct trays
BOX 1 - 8970-01-525-6806						
PEAS	50	¾ cup	Peas , 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
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	1.12 oz pb pch 1 oz jam pch	Peanut Butter and Strawberry Jam Twin Packs	Squeezers	18 @ 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	4	.75 oz bottle	Hot Sauce	Frank's Red Hot	18 @ 80°F	4 .75 oz bottles
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	S & D Brand	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						
CHERRY MIXED FRUIT	24	1 each, 4.0 oz	Mixed fruit with cherries	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)	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	.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 in Gelatin: Chill, if possible.
Peas: Maintain at 145° F or above.
Chicken Teriyaki: Maintain at 155° F or above

C. Cooking/Grilling Instructions:

Beef Provencal

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

Pork Shank

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 '12 TABLE I
LUNCH/DINNER MENU 12 - Burgundy Short Ribs

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6849						
SHORT RIBS	50	4 pieces, 2 oz sauce	Beef, Short Ribs In Burgundy Sauce, Fully Cooked, Frozen, Boil-In-Bag	Quantum	18 @ 0°F	1 33.75 lb case
LOADED MASHED POTATOES	50	8 oz, 2/3 cup	Mashed Potatoes, Loaded, Frozen, Boil-in-Bag	JTM	24 @ 0° F	1 25 lb box
CHOCOLATE 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						
CORN	50	¾ cup	Corn, Canned	Libby's	36 @ 80°F	3 #10 can
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Frank's Red Hot	18 @ 80°F	4 .75 oz bottles
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	8 @ 80°F	1 50ct box
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	S & D Coffee	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						
APPLESAUCE	24	1 each, 4 oz	Applesauce, Individual Cups	White House	18 @ 80°F	4 6 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
	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 .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:

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

C. Cooking/Grilling Instructions:

Short Ribs

Oven: Preheat conventional oven to 350 F or convection oven to 250 F. Remove short ribs and sauce and place on a medium baking pan. Heat in preheated oven for 15-18 minutes covered. Remove from oven when internal product temperature has reached 165 F (use probe thermometer).

Boil-in-bag: Place whole package - still sealed, in a pot or kettle of simmering water 190 F to 195 F, covered completely. Heat for 25-30 minutes from a thawed state. Do Not Boil the Short Rib packages.
Place whole package - still sealed, in a pot or kettle of simmering water 190 F to 195 F, covered completely. Heat for 35-45 minutes from a frozen state. Do Not Boil the Short Rib packages.

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

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

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 '12 TABLE I
LUNCH/DINNER MENU 13 - Prime Rib

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6852						
PRIME RIB	50	1 slice, 10 oz	Prime Rib, Fully Cooked, Frozen, Boil-in-Bag	Quantum	18 @ 0°F	1 32# box
CUPCAKES	48	1 each	Cupcakes, Vanilla & Chocolate, Frozen	The Cheesecake Factory	12 @ 0°F	1 48 ct case
BOX 1 - 8970-01-525-6809						
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
GARLIC MASHED POTATOES	50	½ cup	Potatoes, White, Dehydrated, Instant, Garlic Flavored	Traditions	12 @ 80°F	3 16 oz. bags
Brown GRAVY	50	2 oz	Brown Gravy Mix, Instant	TUF	24 @ 80°F	1 14.1 oz bag
PEANUT BUTTER & BLACKBERRY JAM	12	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	S & D Brand	18 @ 80°F	1 1 bag
HOT SAUCE	4	.75 oz bottle	Hot Sauce	Frank's Red Hot	18 @ 80°F	4 .75 oz bottles
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
	75		Paper Cups, 8 oz	Lighthouse	N/A	3 25 count bag
BOX 2						
HORSERADISH	50	12 gm pouch	sauce, horseradish	Heinz	12 @ 0°F	2 25ct bag
VANILLA PUDDING	24	1 each, 3.5oz fill	Pudding, Vanilla, Individual Cups	Gehl'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 13: 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.

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

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

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.

Cupcakes: Thaw and Serve

B. Desirable Serving Temperatures:

Prime Rib: Maintain at 155° F or above.

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

Brown Gravy: Maintain at 155° F or above.

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

Pudding: Chill, if possible.

C. Cooking/Grilling Instructions:

Prime Rib:

Thawing Instructions for Prime Rib

Follow these simple guidelines for best results:

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

Heating Methods:

Oven Heating

Preheat Conventional oven to 300°F

Open package, remove prime Rib and juices. Place Prime Rib and Juices into a medium baking pan

and lightly cover. Heat in preheated oven for 90 minutes. Check internal temperature with probe thermometer- remove from oven when temperature reaches 155* or desired degree of doneness.

Remove from oven, slice and serve

Hot Water Bath

Preheat water in a large 6 inch deep roasting pan to boiling point 212*

Place thawed prime rib in sealed pouch in water deep enough to cover the prime rib.

Maintain water temperature of 210-212*

Heat in water for 60 minutes or until 155* internal temperature is reached.

remove from water, slice and serve.

Slice prime rib into 1 3/8 inch slices on ends and the middle slices should be 1 inch thick for serving.

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Vegetable Seasoning: Peas and 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'12 TABLE I

LUNCH/DINNER MENU 14 - Chicken Cordon Bleu/Tuscan Pork Loin

Menu Item	Required and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container
FROZEN/PERISHABLE BOX - 8970-01-525-6856						
CHICKEN CORDON BLEU	25	1 each, 5.5oz portion	Chicken Cordon Bleu, Ovenable Film, Frozen fully cooked	Barber Foods	15 @ 0°F	1 25 count case
BROCOLLI, 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
TUSCAN PORK LOIN	25	6 oz portion	Pork Loin, Tuscan Rub, Frozen, Fully Cooked	Star Foods	12 @ 0°F	1 10 lb case
CHEESECAKE	48	1 each	Cheesecake, Individual, Vanilla and Chocolate, Frozen	The Cheesecake Factory	12 @ 0°F	1 48 ct case
BOX 1 - 8970-01-525-6810						
GREEN BEANS	50	¾ cup	Green Beans, Canned	Libby's	36 @ 80°F	3 #10 can
Brown GRAVY	50	2 oz	Brown Gravy Mix, Instant	TUF	24 @ 80°F	1 14.1 oz bag
LEMONADE	100	7.5 oz	Beverage Base, Powder, Lemonade	Sqwincher	24 @ 80°F	3 18 oz pouch
SUGAR FREE VARIETY PACK	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	S & D Coffee	18 @ 80°F	1 1 bag
CREAMERS	12	3 gm pkt	Creamers, Nondairy	Cream White	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						
PEACHES	24	1 each, 4.0 oz	Peaches in Strawberry Banana flavored light syrup	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 SAUCE	4	.75 oz bottle	Hot Sauce	Frank's Red Hot	18 @ 80°F	4 .75 oz bottles
	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 14: PREPARATION INSTRUCTIONS

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

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

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.
Peaches In strawberry: 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.

Tuscan Pork Loin:

METHOD 1: BOIL IN BAG

- PREHEAT WATER TO LOW BOIL (190F)
- HEAT PROTEIN PRODUCT IN BAG FOR APPROXIMATELY 30 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES 160 DEGREES
- PLACE IN SERVING PAN THEN SERVE

METHOD 2: PREHEAT IN OVEN

- REMOVE PROTEIN PRODUCT FROM BAGS.
- PLACE IN A ROASTING PAN
COVER PAN AND HEAT FOR APPROXIMATELY 45 MINUTES OR UNTIL
INTERNAL TEMPERATURE REACHES 160 DEGREES FAHRENHEIT

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.

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.

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							Dry	Frozen
B1/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	40.73	
B1/Perishable	16.38	13.69	19.75	2.56	1	2.56	5.56	18	46.1		46
B2/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	46.44	
B2/Perishable	23.69	15.69	19.38	4.16	1	4.16	5.56	10	33.9		50
B3/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	38.89	
B3/Perishable	24.25	16.25	19.69	4.48	1	4.48	5.56	10	44.8		54
B4/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	41.23	
B4/Perishable	23.69	15.75	19.50	4.21	1	4.21	5.56	10	42.1		45
B5/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	39.24	
B5/Perishable	20.19	12.19	19.69	2.80	1	2.8	5.56	15	42.0		27
B6/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	42.56	
B6/Perishable	20.19	16.19	19.63	3.71	1	3.71	5.56	12	44.5		46
B7/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	46.51	
B7/Perishable	20.19	16.19	19.75	3.74	1	3.74	5.56	12	44.9		46
D1/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	57.67	
D1/Perishable	19.94	15.94	18.88	2.40	1	2.4	5.56	12	42.3		46
D2/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	64.17	
D2/Perishable	16.25	13.56	19.63	2.50	1	2.5	5.56	18	45.0		44
D3/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	69.71	
D3/Perishable	16.19	13.50	19.69	2.49	1	2.49	5.56	18	44.8		50
D4/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	57.65	
D4/Perishable	17.38	12.25	17.81	2.19	1	2.19	5.56	16	40.7		50
D5/Semi-Perishable	24.00	13.25	9.50	1.75	1	3.5	5.56	12	47.5	64.95	
D5/Perishable	20.25	12.25	19.63	2.82	1	2.82	5.56	15	42.3		46
D6/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	60.18	
D6/Perishable	24.25	16.19	13.31	3.02	1	3.02	5.56	15	45.3		56
D7/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	58.21	
D7/Perishable	24.13	16.25	13.19	2.99	1	2.99	5.56	15	44.9		58
D8/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	37.79	
D8/Perishable	19.94	18.56	16.13	3.45	1	3.45	5.56	8	27.6		75
D9/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	59.65	
D9/Perishable	20.13	16.25	13.69	2.59	1	2.59	5.56	18	46.6		56
D10/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	54.67	
D10/Perishable	23.94	19.94	12.63	3.49	1	3.49	5.56	12	41.9		52
D11/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	57.14	
D11/Perishable	19.88	15.88	18.88	3.45	1	3.45	5.56	12	47.0		40
D12/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	62.19	
D12/Perishable	20.25	13.56	19.63	3.12	1	3.12	5.56	14	43.7		46
D13/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	57.21	
D13/Perishable	23.69	15.75	19.50	4.21	1	4.21	5.56	10	42.1		48
D14/Semi-Perishable	24.00	13.25	9.50	1.75	2	3.5	5.56	12	47.5	50.83	
D14/Perishable	20.25	16.25	19.63	3.74	1	3.74	5.56	12	44.9		36

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