

AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT			1. CONTRACT ID CODE	PAGE OF PAGES 1 46
2. AMENDMENT/MODIFICATION NO. P00002	3. EFFECTIVE DATE 13 MAR 2013	4. REQUISITION/PURCHASE REQ. NO.	5. PROJECT NO. (If applicable)	
6. ISSUED BY DLA TROOP SUPPORT DIRECTORATE OF SUBSISTENCE, BUILDING 6 700 ROBBINS AVENUE PHILADELPHIA PA 19111-5092 KARLA THOMPkins (215) 737-2958	CODE SPM300	7. ADMINISTERED BY (If other than Item 6) SEE BLOCK 6		CODE
8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State and ZIP Code) SOPAKCO PACKAGING 118 S. CYPRESS STREET MULLENS SC 29574-3004			(X)	9A. AMENDMENT OF SOLICITATION NO.
CODE 6D623				9B. DATED (SEE ITEM 11)
FACILITY CODE			(X)	10A. MODIFICATION OF CONTRACT/ORDER NO. SPM3S1-13-D-Z188
				10B. DATED (SEE ITEM 13) Oct 1, 2012

11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS

The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers is extended, is not extended.

Offers must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended, by one of the following methods:
 (a) By completing items 8 and 15, and returning _____ copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment your desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.

12. ACCOUNTING AND APPROPRIATION DATA (If required)

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

CHECK ONE	A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.
<input type="checkbox"/>	
<input type="checkbox"/>	B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(b).
<input checked="" type="checkbox"/>	C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF: FAR 52.212-4(C) SOPAKCO EMAIL DATED 13 MARCH 2013
<input type="checkbox"/>	D. OTHER (Specify type of modification and authority)

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

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

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

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

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

15A. NAME AND TITLE OF SIGNER (Type or print)	16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print)
	NOREEN KILLIAN CONTRACTING OFFICER
15B. CONTRACTOR/OFFEROR	15C. DATE SIGNED
(Signature of person authorized to sign)	
	16B. UNITED STATES OF AMERICA
	(Signature of Contracting Officer)
	16C. DATE SIGNED 3/14/13

SUMMARY OF CHANGES

- B2 - Add Godshalls Turkey Bacon
Delete Rose Packing Ham Slice
Add Hill country Mixed Berry Bar
Add DC Brand Biscuit Gravy
- B4 - Add Rose Brown and Serve Sausages
Add McCain Potato Pancake
Delete JTM Cheddar Pork Sausage Gravy
- B5 - Delete John Morell Chipotle Bacon
- B6 - Add Rose Ham Slices
Add Lyons Magnus Fruit Punch
Add SJR Donut Stick
Delete SJR Sugar Powdered Donut
- B7 - Remove McCain Potato Pancake
Remove JTM Beef Breakfast Skillet
Add Rose Brown and Serve Sausages
Add Ralcorp Wholegrain Biscuits
- D1- Delete Purdue Fried Chicken
Delete Sterling Cookies and Cream
Add Chandler/Star BBQ Chicken,
Add Hormel/ Us Food Beef Barbacoa
Add Love and Quiches Dulce De Leche Cake
- D2- Delete Missa Bay Jambalaya
Add Quantum Chili Pepper Beef
Add JTM Broccoli
Rice and Cheese Casserole
Delete Indian Harvest Jasmine Rice
Add Nu Choice Primavera Rice
- D3- Add SJR Jalapeno Cornbread
- D4 - Delete Quantum Turkey Cutlet
Delete Sterling Harvest Pumpkin Cake
Add Quantum Turkey Breast
Add Cheese Cake Factory cheesecake.
- D5 - Delete Paulson Chili Pepper Beef
Delete Sunrise General Tso chicken
Delete Sterling Pineapple coconut Cake
Delete Uncle Ben's White Rice
Add Sunrise Sweet Fire Chicken
Add Sunrise happy Family
Add Sweet Endings Orange Sunshine Cake.
Add Indian Harvest Jasmine Rice
- D7 - Delete Precision Brown Gravy
Add DC Brand Beef Gravy
Add Monteray Mushrooms.
- D8 - Delete Star Foods Jerk Chicken
Delete Fia Bella Sweet Potato Pie

SPM3S1-13-D-Z188/P00002

Add Perdue Fried Chicken.
Add Sterling Pumpkin Roll
Add DC Brands Chicken Gravy.

D9 - Delete JTM Sausage Scaloppini
Delete Hill Country Lemon Raspberry White Chocolate
Add Hill Country Almond Joy Bar Cake.

D11- Delete Cuisine Solutions Spicy Pork Shank
Delete Nu Choice Primavera Rice
Add Cuisine Solution Buffalo Turkey Wing
Add JTN Loaded Mashed Potatoes.

D12 - Delete Quantum Short Ribs
Delete Missa Bay Loaded Mashed Potatoes
Add Quantum Pot Roast
Add Seneca Carrots
Add Indian Harvest Basmati Rice.

Exchange D13 and D14

D14 – Delete Idahoan Foods Garlic Mashed Potatoes
Add McCrum Roasted Red Mashed Potatoes.

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

UGR-A FY13 TABLE I**BREAKFAST MENU 1 - BREAKFAST WRAP/CHICKEN SAUSAGE PATTY**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6726						
ORANGE JUICE	50	¾ cup	Juice, 100% Orange, Frozen Concentrate, Fortified	LYONS MAGNUS	24months-0deg	3 1qt CARTON
MEAT LOVERS BREAKFAST WRAP KIT	50	1 each	Wrap Kit: Tortilla, Meat Filling (Pork Sausage, Ham, Bacon), Cheddar Gravy, Enchilada Sauce, Frozen	JTM	24months-0deg	1 50ct CASE
CHICKEN SAUSAGE PATTY	25	2 each - 2 oz	Sausage, Chicken, Patties, Frozen	OMNI	12months-0deg	1 50ct CASE
BISCUITS	50	1 each	Biscuit, Wholegrain , frozen, thaw and serve	RALCORP	12 months-0deg	1 50ct CASE
MONKEY BITES, CINNAMON	48	1.7 oz	Cinnamon Rolls, Mini, Frozen,	BRIDGEFORD	12months-0deg	3 18ct TRAY

BOX 1 - 8970-01-525-6344

EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36months	1 50ct CASE
JALEPENO SLICES	25	1.0 oz pct	Jalepeno, Sliced, Shelf-Stable	FUNACHO	12 months	1 25ct PACK
TOASTER PASTRY	50	1 each	Toaster Pastry, Blueberry, Frosted, Individually Wrapped, 1.8 oz	KELLOGGS	12 months	1 50ct
KETCHUP	25	18 gm pkt	Ketchup	HEINZ	NOTE1	1 25ct PACK
GRAPE JELLY	25	½ oz pch	Jelly, Grape	HEINZ	12months	1 25ct PACK
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	FRANKS	24months	1 12oz
	1	2 oz	Butter Granules	BUTTER BUDS	36months	1 2ozPACK
	100		Paper Cups, 8 oz	LIGHTHOUSE	NA	4 25ct PACK
BOX 2						
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	BAF/GOLDEN GRIDDLE	15months	1 40.5oz CARTON
OATMEAL	8	1 each	Oatmeal, Instant, Golden Brown Maple, Individual packets	KELLOGGS	12months	1 8ctPACK
SALSA/PICANTE	50	0.5 oz pch	Salsa/Picante, medium	HEINZ	12months	1 50ctPACK
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1 6oz PACK
CAPPUCCINO	20	1 each, 8 oz yield	Cappuccino Beverage Powder, TFF, French Vanilla	OLD GLORY	12months	1 20ct PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	12months	1 12ct PACK
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1 4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	4 oz	Oil, Vegetable, Butter Flavor	HEARTLAND	12months	1 4oz Bottle
	1	10 CT	Gloves	HANDGUARDS	NA	1 10ct PACK

UGR-A BREAKFAST MENU 1: PREPARATION INSTRUCTIONS

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

Orange Juice Concentrate: Best served chilled. Need 7 quarts of water.

Hash Browns: Need 7 quarts of water (re-hydrate overnight in original carton to retain seasonings)

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

Oatmeal: Follow instructions on bag

Dehydrated Eggs: Follow instructions on bag

B. Desirable Serving Temperatures:

Wrap Kit: 135 F and above

Cinnamon Rolls - Microwave: Heat on high for 4-5 minutes. Turn out of pan onto serving plate

Convection Oven: Cover with foil and heat at 325 F for 12-15 minutes. Turn out of pan onto serving plate

Grits: Maintain at 145 F or above

Dehydrated Eggs: Maintain at 145 F or above

C. Cooking/Grilling Instructions:

Chicken Sausage Patties

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

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

Wrap Kit:

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

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

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

E. Requires hot water for meal service:

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

**Food Safety Notes:

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

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

UGR-A FY13 TABLE I
BREAKFAST MENU 2 - CHICKEN FILLET/TURKEY BACON

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

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

UGR-A BREAKFAST MENU 2: PREPARATION INSTRUCTIONS

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

Apple Juice Concentrate: Best served chilled. Need 7 quarts of water

Hominy Grits: Need 6 quarts of water per box

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

Dehydrated Eggs: Follow instructions on bag

B. Desirable Serving Temperatures:

Hash Browns: 145° F or above.

Dehydrated Eggs: Maintain at 145 F or above

Chicken Fillet: Maintain at 150 F or above

Turkey Bacon: Maintain at 130° F or above.

Cheese Sauce: Maintain at 160 deg F or above

C. Cooking/Grilling Instructions:**Turkey Bacon:**

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

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

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

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

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

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

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

D. Suggested Use of Spice:

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 FY13 TABLE I**BREAKFAST MENU 3 - STEAK & EGGS/PORK SAUSAGE, EGG & CHEESE PITA**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6733						
ORANGE JUICE	50	¾ cup	Juice, 100% Orange, Frozen Concentrate, Fortified	LYONS MAGNUS	24months-0deg	3 1qt CARTON
STEAK	50	5.5 oz	Steak, Beef, Breakfast, Uncooked, Frozen	QUANTUM	18months-0deg	1 50ct CASE
PEPPERS & ONIONS	40	1/4 cup, 2 oz	Peppers & Onions, Frozen	SIMPLOT	18month-0deg	2 2.5lb BAG
SAUSAGE, EGG & CHEESE PITA	24	4 oz	Pork Sausage, Egg, & Cheese Pita, Frozen	KANGROO	12months-0deg	1 6.8lb CASE
DANISH	24	3oz	DANISH,FROZEN;APPLE	SJR	12months-0deg	1 24ct CASE
HONEY BUN	24	2.6oz	HONEY BUN,FROZEN	SJR	12months-0deg	1 24ct CASE
BOX 1- 8970-01-525-6370						
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36months	1 50ct CASE
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	BAF/GOLDEN GRIDDLE	15months	1 40.5oz CARTON
FRENCH TOAST COOKIE	50	1 each, 1.76 oz package	Cookie, French Toast, Bite Size, Individually Packaged	KELLOGGS	12months	50 1.76oz PACK
OATMEAL	8	1 each	Oatmeal, Instant, Apple Cinnamon, Individual packets	KELLOGGS	12months	1 8ctPACK
	100		Paper Cups, 8 oz	LIGHTHOUSE	NA	4 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
JALEPENO SLICES	25	1.0 oz pkt	Jalapeño, Sliced, Shelf-Stable	FUNACHO	12months	1 25ct PACK
BOX 2						
KETCHUP	25	18 gm pkt	Ketchup	HEINZ	NOTE 1	1 25ct PACK
GRAPE JELLY	25	½ oz pch	Jelly, Grape	HEINZ	12months	1 25ct PACK
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18months	4 .75oz BOTTLE
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1 6oz PACK
CAPPUCCINO	20	1 each, 8 oz yield	Cappuccino Beverage Powder, Irish Cream, TFF	OLD GLORY	12months	1 20ct PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	12months	1 12ct PACK
ALL PURPOSE SAUCE	50	19 gm pouch	Sauce, All Purpose	BOBS	24months	2 25ct PACK
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1 4ct ROLL
	1	.70 oz	Onions, Minced, Dehydrated	UNISTEL	NA	1 .70oz
	1	1.10 oz	Seasoning, Steak	UNISTEL	NA	1 1.10oz
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	4 oz	Oil, Vegetable, Butter flavor	HEARTLAND	12months	1 4oz BOTTLE
	1	10 CT	Gloves	HANDGUARD	NA	1 10ct PACK

UGR-A BREAKFAST MENU 3: PREPARATION INSTRUCTIONS

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

Orange Juice Concentrate: Best served chilled. Need 7 quarts of water.

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

Oatmeal: Follow directions on box

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

Dehydrated Eggs: Follow instructions on bag

B. Desirable Serving Temperatures:

Breakfast Steak/Pepper & Onions: Maintain at 165° F or above.

Dehydrated Eggs: Maintain at 145 F or above

Bacon: Maintain at 155° F or above.

Danish/Honey Bun: Thaw and serve.

C. Cooking/Grilling Instructions:

PITA: Convection Oven 300 degrees for 18-20 minutes

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

Serving Size: 1 Steak, Yield: 50 servings

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

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

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Steak Seasoning: Steaks

Onion, Minced: Hash Browns

E. Requires hot water for meal service:

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

**Food Safety Notes:

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

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 min. internal temp (per TB MED 530)

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

UGR-A FY13 TABLE I
BREAKFAST MENU 4 - STEAK, EGG & CHEES TAQUITTO

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							
GRAPE JUICE	50	¾ cup	Juice, 100% Grape, Frozen Concentrate, Fortified	LYONS MAGNUS	24months	3	1qt CARTON
STEAK, EGG, & CHEESE TAQUITTO	24	1 each, 2.9 oz	Taquitto, Steak, Egg & Cheese, Frozen	RUIZ	12months	1	24ct CASE
BROWN & SERVE SAUSAGES	50	2 each	Sausage Links, Turkey, Brown & Serve, Frozen, Precooked	ROSE	12months	1	5lb CASE
POTATO PANCAKE	50	4 pcs, 2.6 oz	Potato Pancake, Frozen	McCAIN	540 days	3	3#BAG
CINNAMON STREUSEL COFFEE CAKE	48	1 piece, 1.7 oz	Coffee Cake, Cinnamon Streusel, Frozen	HILL COUNTRY	12months	1	48ct CASE
BOX 1- 8970-01-525-6372							
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36months	1	50ct CASE
BOX 2							
HOMINY GRITS	50	2/3 cup	Hominy Grits, White, Quick	QUAKER	18months	2	24oz BOX
FRUIT FILLED BAR	48	1 each	Fruit Filled Bar (Apple Cinnamon, Blueberry or Strawberry), 1.3 oz	KELLOGGS	12months	1	48ct CASE
KETCHUP	25	18 gm pkt	Ketchup	HEINZ	NOTE1	1	25ct PACK
GRAPE JELLY	25	½ oz pch	Jelly, Grape	HEINZ	12months	1	25ct PACK
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18months	4	.75oz BOTTLE
	1	2 oz	Butter Granules	BUTTER BUD	36months	1	2oz PACK
	100		Paper Cups, 8 oz	LIGHTHOUSE	NA	4	25ct PACK
BOX 2							
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1	6oz PACK
COCOA	10	1 each, 1 oz pkt	Cocoa Beverage Powder, TFF	OLD GLORY	12months	1	10ct PACK
CREAMERS	12	3 gram pkt	Creamers, Nondairy,	DC BRAND	12months	1	10ct PACK
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
	1	4oz	Oil, Vegetable, Butter Flavor	HEARTLAND	12months	1	4oz BOTTLE
	1	10 CT	Gloves	HANDGUARD	NA	1	10ct PACK

UGR-A BREAKFAST MENU 4: PREPARATION INSTRUCTIONS**A. Follow the directions on the packages for the following items:**

Grape Juice Concentrate: Best served chilled. Need 9 quarts of water for 7 cans.

Hominy Grits: Need 6 quarts of water

Oatmeal: Follow directions on box

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

Dehydrated Eggs: Follow instructions on bag

B. Desirable Serving Temperatures:

Cheddar Sausage Gravy: Maintain 145° F or above.

Steak Egg & Cheese Taquito: Maintain 155° F or above.

Dehydrated Eggs: Maintain at 145 F or above

Grits: Maintain at 145 F or above

Coffee Cake: Thaw and serve

C. Cooking/Grilling Instructions:

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

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

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

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

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

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

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

D. Suggested Use of Spice:

Minced Onions: Hashed brown potatoes

Salt: General use

Pepper: General use

E. Requires hot water for meal service:

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

****Food Safety Notes:**

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

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

UGR-A FY13 TABLE I**BREAKFAST MENU 5 - CHICKEN SAUSAGE PATTY & BISCUITS**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6739						
ORANGE JUICE	50	¾ cup	Juice, 100% Orange, Frozen Concentrate, Fortified	LYONS MAGNUS	24months	3 1qt CARTON
CHICKEN SAUSAGE PATTY	50	2 each - 2 oz	Sausage, Chicken, Patties, Frozen	OMNI	12months	2 50ct CASE
BISCUITS	50	1 each	Biscuit, Wholegrain , frozen, thaw and serve	RALCORP	12months	1 50ct CASE
FRENCH TOAST TAQUITTO	48	1 each, 2.9 oz	Taquitto, French Toast, Frozen	RUIZ	12months	2 24ct CASE
BOX 1- 8970-01-525-6377						
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36months	1 50ct CASE
HASH BROWNS	50	2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	BAF/GOLDEN GRIDDLE	15months	1 40.5oz CARTON
TOASTER PASTRY	50	1 each	Toaster Pastry, Brown Sugar Cinnamon, Whole Grain, Frosted, Individually Wrapped, 1.76 oz	KELLOGGS	12months	1 50ct
	100		Paper Cups, 8 oz	LIGHTHOUSE	NA	4 25ct PACK
STRAWBERRY JAM	25	½ oz pch	Jam, Strawberry	HEINZ	12months	1 25ct PACK
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18months	4 .75oz BOTTLE
BOX 2						
SALSA/PICANTE	50	0.5 oz pch	Salsa/Picante, medium	HEINZ	18months	1 50ct PACK
JALEPENO SLICES	25	1.0 oz pkt	Jalapeno, Sliced, Shelf-Stable	FUNACHO	12months	1 25ct PACK
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1 6oz PACK
PANCAKE SYRUP	24	1½ oz pch	Syrup, Pancake, Imitation Maple	MARKET STREET	12months	1 24ct PACK
COCOA	10	1 each, 1 oz pkt	Cocoa Beverage Powder, TFF	OLD GLORY	12months	1 10ct PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	12months	1 12ct PACK
JALAPENO CATSUP	35	0	Catsup, Jalapeno	HEINZ	12months	1 35ct PACK
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1 4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	.70 oz	Onions, Minced, Dehydrated	UNISTEL	NA	1 .70oz
	1	4 oz	Oil, Vegetable, Butter flavor	HEARTLAND	12months	1 4oz BOTTLE
	1	10 CT	Gloves	HANDGUARDS	NA	1 10ct PACK

UGR-A BREAKFAST MENU 5: PREPARATION INSTRUCTIONS

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

Orange Juice Concentrate: Best served chilled. Need 7 quarts of water.

Hash Browns: Need 7 quarts of water (re-hydrate overnight in original carton to retain seasonings)

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

Dehydrated Eggs: Follow instructions on bag

B. Desirable Serving Temperatures:

Hash Browns: 145° F or above.

Dehydrated Eggs: Maintain at 145 F or above

Chicken Sausage Patty: Maintain at 165° F or above.

Omelet Kit: Maintain at 155 F or above

C. Cooking/Grilling Instructions:

Chicken Sausage Patty

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

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

Taquito: Oven - Place product in pan or on cookie sheet; 350 deg F for 25 mins (frozen)

Deep Fryer - Thaw product before frying; Deep fry at 375 deg F for 1 min 45 secs

Pan Fry - Thaw and fry in pan w/ small amount of oil on medium heat for 1 min 45 secs

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

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

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

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

D. Suggested Use of Spice:

Minced Onions: Hashed brown potatoes

Salt: General use

Pepper: General use

E. Requires hot water for meal service:

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

**Food Safety Notes:

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

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

UGR-A FY13 TABLE I**BREAKFAST MENU 6 - CHORIZO BREAKFAST WRAP & HAM SLICES**

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	18months	1	36ct CASE
HAM SLICE	36 1 each, 3.2 oz	Ham Slice, Frozen, Boneless	ROSE	12months	1	36ct CASE
FRENCH TOAST	50 1 each, 3.25 oz	French Toast, Whole Grain, Frozen	MICHAEL FOOD	12months	1	52ct CASE
FRUIT PUNCH	50 3/4 cup	Fruit Punch, 100%, Blend, Concentrate	LYONS MAGNUS	24months	3	1qt CARTON
DONUT STICK	48 1 each, 2.5 oz	Donut Stick, Frozen, Thaw & Serve	SJR	12months	1	48ct CASE
BOX 1 - 8970-01-525-6389						
EGGS	50 1/2 cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36months	1	50ct CASE
OATMEAL	8 1 each	Oatmeal, Instant, Gold Brown Maple, Individual packets	KELLOGGS	12months	1	8ct PACK
HASH BROWNS	50 2/3 cup	Potatoes, Shredded, Hash Brown Mix, Dehydrated	BAF/GOLDEN GRIDDLE	15months	1	40.5oz CARTON
HOT SAUCE	4 .75 oz bottle	Hot Sauce	FRANKS	18months	4	.75oz
CAPPUCCINO	20 1 each, 8 oz yield	Cappuccino Beverage Powder, French Vanilla, TFF	OLD GLORY	12months	1	20ct PACK
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	100	Paper Cups, 8 oz	LIGHTHOUSE	NA	4	25ct PACK
BOX 2						
SUGAR FREE CAFFEINATED APPLE JUICE	30 1 each	Powdered drink mix, Apple Juice, Caffeinated, with non nutritive sweetener	BAY VALLEY	24months	1	30ct
PANCAKE SYRUP	48 1 1/2 oz pch	Syrup, Pancake, Imitation Maple	THERMOPAC	12months	2	24ct PACK
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1	6oz PACK
KETCHUP	25 18 gm pkt	Ketchup	HEINZ	NOTE1	1	25ct PACK
CREAMERS	12 3 gm pkt	Creamers, Nondairy	DC BRAND	12months	1	12ct PACK
GRAPE JELLY	25 1/2 oz pch	Jelly, Grape	HEINZ	12months	1	25ct PACK
	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	4	Trash Bags, Clear	ENVISION	NA	1	4ct ROLL
	1 .70 oz	Onions, Minced, Dehydrated	UNISTEL	NA	1	.70oz
	1 1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1 .70 oz	Pepper	UNISTEL	NA	1	.70oz
	1 4 oz	Oil, Vegetable, Butter flavor	HEARTLAND	12months	1	4oz BOTTLE
	1 2 oz	Butter Granules	BUTTER BUD	36months	1	2oz PACK
	1 10 CT	Gloves	HANDGUARD	NA	1	10ct PACK

UGR-A BREAKFAST MENU 6: PREPARATION INSTRUCTIONS

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

Fruit Juice Concentrate: Best served chilled. Need 7 quarts of water

Hash Browns: Need 7 quarts of water (re-hydrate overnight in original carton to retain seasonings)

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

Dehydrated Eggs: Follow instructions on bag

B. Desirable Serving Temperatures:

Hash Browns: 145° F or above.

Dehydrated Eggs: Maintain at 145 F or above

Egg Chorizo: Maintain at 155 or above

Ham Slice: Maintain at 130° F or above.

Cheese Sauce: Maintain at 160 deg F or above

C. Cooking/Grilling Instructions:

Ham Slice:

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

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

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

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

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

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

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

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

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

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

D. Suggested Use of Spice:

Minced Onions: Hashed brown potatoes

Salt: General use

Pepper: General use

E. Requires hot water for meal service:

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

****Food Safety Notes:**

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

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

UGR-A FY13 TABLE I**BREAKFAST MENU 7 - TURKEY BACON & PORK SAUSAGE LINKIS**

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						
GRAPE JUICE	50	¾ cup	Juice, 100% Grape, Frozen Concentrate, Fortified	LYONS MAGNUS	24months	3 1qt CARTON
Turkey Bacon	50	2 slices	Bacon, Turkey, Frozen	GODSHALLS	24months	1 5lb PACK
BROWN & SERVE SAUSAGES	50	2 each	Sausage, Turkey, Brown & Serve, Frozen, Precooked	ROSE	12months	1 5#CASE
BISCUITS	50	1 each	Biscuit, Wholegrain , frozen, thaw and serve	RALCORP	12months	1 50ct CASE
BAGEL	48	1 each, 3 oz	Cinnamon Bagel w/ Apple Filling, Frozen, Individually Wrapped	SJR	24months	1 48ct CASE
Box 1 - 8970-01-525-6720						
EGGS	50	½ cup	Eggs, Dehydrated, Reduced Cholesterol, Boil-in-Bag	OFD	36months	1 50ct CASE
BISCUIT GRVY	50	2 oz	Gravy, biscuit, instant, TFF	DC BRAND	12months	1 24oz
TOASTER PASTRY	50	1 each	Toaster Pastry, Strawberry, Whole Grain, Frosted, Individually Wrapped, 1.8 oz	KELLOGGS	12months	1 50ct CASE
KETCHUP	25	18 gm pkt	Ketchup	HEINZ	NOTE1	1 25ct PACK
STRAWBERRY JAM	25	½ oz pch	Jam, Strawberry	HEINZ	12months	1 25ct PACK
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	FRANKS	24months	1 12oz Bottle
	1	2 oz	Butter Granules	BUTTER BUD	36months	1 2oz
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1 6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	12months	1 12ct PACK
	100		Paper Cups, 8 oz	LIGHTHOUSE	NA	4 25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1 4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
BOX 2						
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
HOMINY GRITS	50	2/3 cup	Hominy Grits, White, Quick	QUAKER	18months	2 24oz BOX
	1	4 oz	Oil, Vegetable, Butter flavor	HEARTLAND	12months	1 4oz BOTTLE
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
COCOA	10	1each, 1 oz pkt	Cocoa Beverage Powder, TFF	Fiabella	12 mo	1 10 pack
	1	10 CT	Gloves	HANDGUARD	NA	1 10ct PACK

UGR-A BREAKFAST MENU 7: PREPARATION INSTRUCTIONS

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

Grape Juice Concentrate: Best served chilled. Need 9 quarts of water for 7 cans.

Hominy Grits: Need 6 quarts of water

Oatmeal: Follow directions on box

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

Dehydrated Eggs: Follow instructions on bag

B. Desirable Serving Temperatures:

Grits and Oatmeal: 145° F or above.

Dehydrated Eggs: Maintain at 145 F or above

Turkey Bacon: 160° F or above.

Turkey Sausage Links: Maintain at 155° F or above.

C. Cooking/Grilling Instructions:

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

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

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

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

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

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:

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 FY13 TABLE I
LUNCH/DINNER MENU 1 - Pulled BBQ Chicken/BeefBarbacoa

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6813						
BBQ CHICKEN	25	5 oz	Chicken, pulled, BBQ	CHANDLER/STAR	12months	2 5#BAG
BEEF BARBACOA	25	3.5 oz	Beef, Barbacoa Style	HORMEL/USFOOD	12months	1 5#BAG
DULCE DE LECHE CAKE	48	1.7 oz	Cake, Dulce de Leche, Frozen, pre-sliced	LOVE&QUICHES	12months	1 48ct CASE
BOX 1 - 8970-01-525-6783						
CORN	50	3/4 Cup	Corn, Canned	SENECA/LIBBY	36months	3 #10 CAN
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18months	4 .75oz BOTTLE
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	2 oz	Butter Granules	BUTTER BUD	36months	1 2oz PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3 25ct PACK
	1	10 CT	Gloves	HANDGUARD	NA	1 10ct PACK
BOX 2						
HERB & BUTTER MASHED POTATOES	50	½ cup	Potatoes, Herb & Butter, instant	IDAHOAN	24months	3 16oz BAG
LEMON LIME CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Lemon Lime	SQWINCHER	24months	1 6gal YIELD
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered Beverage, Assorted Teas with non nutritive sweetener	4C	24months	1 24ct
BROWN GRAVY	50	1/4 cup	Gravy Mix, Instant, Brown, TFF	DC BRAND	12months	1 14oz
CHOCOLATE PUDDING	24	1 each, 3.5 oz fill	Pudding, Chocolate, Individual Cups	HUNTS	12months	24 3.5oz CUP
PEANUT BUTTER & GRAPE JELLY	12	1.12 oz pb pch 1 oz jelly pch	Peanut Butter and Grape Jelly Twin Packs	MARKET STREET	12months	1 12ct PACK
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1 6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	12months	1 12ct PACK
ALL PURPOSE SAUCE	50	19 gm pouch	Sauce, All Purpose	BOBS	24months	2 25ct PACK
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1 4ct ROLL

UGR-A LUNCH/DINNER MENU 1: PREPARATION INSTRUCTIONS

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

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

B. Desirable Serving Temperatures:

Pudding: Chill, if possible.
BBQ Chicken Maintain at 155° F or above
Beef Barbacoa: Maintain at 155° F or above
Herb and Butter Potatoes: Maintain at 145° F or above
Country Gravy: Maintain at 165° F or above.

C. Cooking/Grilling Instructions:

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

Cake
Thaw & Serve

B. Desirable Serving Temperatures:

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

**Food Safety Notes:

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

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

UGR-A FY13 TABLE I
LUNCH/DINNER MENU 2 - MEATLOAF/CHILI PEPPER BEEF

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6815						
MEATLOAF	25	1 each, 8.0 oz meatloaf w/ 4 oz sauce	Meatloaf, with Sauce, Frozen, Fully cooked, Boil-in-Bag	QUANTUM	18month	1 25ct CASE
CHILI PEPPER BEEF	25	1 3/4 cups	Beef, Chili Pepper with Red & Green Peppers in Sauce, Frozen, Boil-in-Bag	QUANTUM	18month	1 9.5#CASE
BROCOLLI, RICE & CHEESE CASSEROLE	50	6 oz, 1/2 cup	Broccoli, Rice & Cheese Casserole, Frozen, Boil-in-Bag	JTM	24months	1 18.8# CASE
WHOOPIE PIE CAKE	48	1.7 oz	Cake, Whoopie Pie, Choc Cake with Marshmallow Frosting, Frozen, Thaw & Serve	STERLING	12months	2 24ct TRAY
BOX 1 - 8970-01-525-6785						
GREEN BEANS	50	3/4 cup	Green Beans, Canned	SENECA/LIBBY	36months	3 #10 CAN
PRIMAVERA RICE	50	1/2 cup	Rice, Primavera blend	NEW CHOICE	24months	2 36oz PACK
JALEPENO SLICES	25	1.0 oz pkt	Jalepeno Slices, Shelf-Stable	FUNACHO	12months	1 25ct PACK
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18month	1 6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	12months	1 12ct PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3 25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1 4ct ROLL
	1	2 oz	Butter Granules	BUTTER BUD	36months	1 2oz PACK
	1	10 CT	Gloves	HANDGUARD	NA	1 10ct PACK
BOX 2						
CRISP RICE AND MARSHMALLOW BAR	40	1 each, 1.3 oz	Bar, Crisp rice and marshmallow, Individually Wrapped	KELLOGGS	12months	2 20ct PACK
PEACHES	24	1 each, 4 oz	Peaches, Individual Cups	DELMONTE	15months	24 4oz CUP
PINK LEMONADE	100	7.5 oz	Beverage Base, Powder, Lemonade	SQWINCHER	24months	3 18 oz Bag
SUGAR FREE VARIETY PACK BEVERAGES	24	1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24months	1 24ct
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
ALL PURPOSE SAUCE	50	19 gm pouch	Sauce, All Purpose	BOBS	24months	2 25ct PACK
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	.75 oz	Seasoning, Vegetable	UNISTEL	NA	1 .75oz

UGR-A LUNCH/DINNER MENU 2: PREPARATION INSTRUCTIONS

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

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

B. Desirable Serving Temperatures:

Green Beans: Maintain 145 degrees or higher
Peaches: Chill, if possible.
Whoopie Pie Cake: Thaw and serve.

C. Cooking/Grilling Instructions:

Brocoli Rice Casserole:

Meatloaf, Beef Chili Pepper:

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

Convection Oven (from frozen):

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

Convection Oven (from thawed):

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

Boil in Bag (from frozen)

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

Boil in Bag (from thawed)

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

Primavera Rice

Prep

Pour 13 Cups of water into medium saucepan. Stir well and bring to a boil. Reduce heat, cover and let simmer for 30-35 minutes or bring to a boil and place covered pan in oven at 350 degrees for 45 minutes.

D. Suggested Use of Spice:

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

**Food Safety Notes:

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

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

UGR-A FY13 TABLE I**LUNCH/DINNER MENU 3 - ANDOILLE PASTA & 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	18months	1 22#CASE
BEEF BRISKET w/ BBQ SAUCE	25	1 3/4 cup meat with 1/4 cup sauce, 10 oz	Beef Brisket w/ BBQ Sauce, Boil-in-Bag, Frozen	QUANTUM	18months	1 16.25# CASE
JALAPENO CORNBREAD	24	2oz	Jalapeno Cornbread, mini loaves, 24ct	SJR	18months	1 24ct CASE
CORNBREAD	24	2oz	Cornbread, mini loaves, 24 ct plain	SJR	18months	1 24ct CASE
BOX 1 - 8970-01-525-6786						
PEAS & CARROTS	50	3/4 cup	Pease & Carrots, Canned	SENECA/LIBBY	36months	3 #10 CAN
CHEESE	25		CHEESE SAUCE MIX	PRECISION/MILANI	15months	1 #1 PACK
MACARONI & CHEESE	25	2/3 cup	MACARONI	AM PASTA	32months	2 #1PACK
ALMOND CUPCAKES	45	1 each, 2 oz	Cupcakes, Almond w/ frosting	STERLING	18months	3 15ct TRAY
PEANUT BUTTER & STRAWBERRY JAM	12	1.12 oz pb pch 1 oz jam pch	Peanut Butter and Strawberry Jam Twin Packs	MARKET STREET	12months	1 12ct PACK
PAN COATED PEANUT BUTTER DISKS	50	1 each, 1.53 oz	Pan coated peanut butter disks, Individually packaged	M&M MARS	12months	2 25ct PACK
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18months	4 .75oz BOTTLE
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3 25ct PACK
	4		Trash Bags, Clear	ENVISION	NA	1 4ct ROLL
	1	10 CT	Gloves	HANDGUARDS	NA	1 10ct PACK
BOX 2						
ORANGE CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Orange	SQWINCHER	24months	1 6gal YIELD
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24months	1 24ct
APPLE SAUCE	24	4 oz	Applesauce, Individual Cups	MUSSELMAN	12months	24 4oz CUP
	1	.75 oz	Seasoning, Vegetable	UNISTEL	NA	1 .75oz
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1 6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	12months	1 12ct PACK

UGR-A LUNCH/DINNER MENU 3: PREPARATION INSTRUCTIONS

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

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

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

B. Desirable Serving Temperatures:

Beef Brisket: Maintain at 155 F or above

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

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

C. Cooking/Grilling Instructions:

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

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

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

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

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

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Veg Seasoning: Peas & Carrots

**Food Safety Notes:

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

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

UGR-A FY13 TABLE I
LUNCH/DINNER MENU 4 - ROASTED TURKEY BREAST

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6817						
ROASTED TURKEY BREAST	50	3 slices, 6 oz	Turkey Breast, Roasted, Ready to Slice, Frozen, Fully-Cooked	QUANTUM	18months	1 50ct CASE
SWEET POTATOES	50	3/4 cup	Sweet Potatoes, Maple Glazed, Boil-in-Bag, Frozen	JTM	12months	1 19# CASE
CHEESECAKE	24 each/ 48 total ct.	1 each, 3.0 oz each	Cheesecake, Individual, Vanilla & Key Lime, Frozen	CHEESE CAKE FACTORY	12months	1 48ct CASE
BOX 1 - 8970-01-525-6789						
GREEN BEANS, ITALIAN STYLE	50	¾ cup	Green Beans, Italian Style Canned	SENECALIBBY	36months	3 #10 CAN
STUFFING	50	½ cup	Stuffing Mix, Cornbread	UNCLE BENS	12months	1 3.5#BAG
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18months	4 .75oz BOTTLE
	1	2 oz	Butter Granules	BUTTER BUDS	36months	1 2oz PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3 25ct PACK
	1	10 CT	Gloves	HANDGUARDS	NA	1 10ct PACK
	4		Trash Bags, Clear	ENVISION	NA	1 4ct ROLL
BOX 2						
BUTTERSCOTCH PUDDING	24	1 each, 3.5 oz fill	Pudding, Butterscotch, Individual Cups	HUNTS	12months	24 3.5oz CUP
ICED TEA	100	7.5 oz	Iced Tea, powder drink mix, lemon flavored, sugar sweetened	SQWINCHER	24months	3 18 oz bag
SUGAR FREE LEMON-LIME ELECTROLYTE	30	1 each	Powdered drink mix, Electrolyte, Lemon-Lime with non nutritive sweetener	SQWINCHER	24months	1 30ct PACK
CRANBERRY SAUCE	48	1 oz	Cranberry Sauce	US FOODS	24months	3 14ozCAN
TURKEY GRAVY	50	1/4 cup	Gravy Mix, Instant, Turkey, TFF	DC BRAND	12months	1 15ozBAG
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1 6ozPACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	12months	1 12ct PACK
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	2	.40 oz	Seasoning, Poultry	UNISTEL	NA	1 .40oz
	1	.75 oz	Seasoning, Vegetable	UNISTEL	NA	1 .75oz
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK

UGR-A LUNCH/DINNER MENU 4: PREPARATION INSTRUCTIONS

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

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

Stuffing: Need 3 quarts of water.

Turkey Gravy: Need 4 quarts of water.

B. Desirable Serving Temperatures:

Roast Turkey: Maintain at 155° F or above.

Stuffing: Maintain at 165° F or above.

Turkey Gravy: Maintain at 165° F or above.

Green Beans: Maintain at 145° F or above.

Cranberry Sauce: Chill, if possible.

Cheese Cake: Thaw and serve

C. Cooking/Grilling Instructions:

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

May be heated out of bag in steamer.

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

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

Maple Glazed Sweet Potatoes:

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

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

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Poultry Seasoning: Turkey; Stuffing

Vegetable Seasoning: Italian Green Beans

**Food Safety Notes:

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

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

UGR-A FY13 TABLE I
LUNCH/DINNER MENU 5 - SWEET FIRE CHICKEN/HAPPY FAMILY

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6818						
SWEET FIRE CHICKEN	25 2 cups	Chicken, with Spicy General Tso's Sauce, Veg, Frozen, Boil-in-Bag	SUNRISE	18months	1	16# CASE
HAPPY FAMILY	25 2 cups	Chicken, Beef, Shrimp, & Veg in an Asian Style Sauce, Frozen, Boil-in-Bag	SUNRISE	18months	1	16.5#CASE
ORANGE SUNSHINE CAKE	48 1 piece, 1.7 oz	Cake, Orange, Frozen, Sheet, pre-sliced	SWEET ENDINGS	12months	1	48ct CASE
BOX 1 - 8970-01-525-6790						
JASMINE RICE	50 3/4 cup	Rice, Jasmine Blend, Dry	INDIAN HARVEST	15months	1	6#CASE
PAN COATED DISKS	48 1 each, 1.69 oz	Pan Coated Disks, Individually packaged	M&M MARS	12months	1	48ct PACK
PEANUT BUTTER & APPLE JELLY	12 1.12 oz pb pch 1 oz jelly pch	Peanut Butter and Apple Jelly, Twin Pack	MARKET STREET	12months	1	12ct PACK
SOY SAUCE	35 9 gm pch	Soy Sauce, Portion Control	HEINZ	12months	1	35ct PACK
JALEPENO SLICES	25 1.0 oz pkt	Jalepeno Slices, Shelf-Stable	FUNACHO	12months	1	25ct PACK
HOT SAUCE	4 .75 oz bottle	Hot Sauce	FRANKS	18months	4	.75oz
	1 2 oz	Butter Granules	BUTTER BUD	36months	1	2oz PACK
	75	Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4	Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1 10 CT	Gloves	HANDGUARD	NA	1	10ct PACK
BOX 2						
PEARS	24 1 each, 4 oz	Pears, Individual Cups	DELMONTE	15months	24	4oz CUP
MIXED BERRY CARBOHYDRATE ELECTROLYTE BEVERAGE	100 7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	SQWINCHER	24months	1	6gal YIELD
SUGAR FREE VARIETY PACK BEVERAGES	24 1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24months	1	24ct PACK
COFFEE	30 6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1	6oz PACK
CREAMERS	12 3 gm pkt	Creamers, Nondairy	DC BRAND	12months	1	12ct PACK
	50	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50	Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	1 .75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz
	1 1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1 .70 oz	Pepper	UNISTEL	NA	1	.70oz

UGR-A LUNCH/DINNER MENU 5: PREPARATION INSTRUCTIONS

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

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

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

B. Desirable Serving Temperatures:

Pears: Chill, if possible.

Sunshine Orange Cake: Thaw and serve.

C. Cooking/Grilling Instructions:

Sweet Fire Chicken:

Heat from thawed. Warm vegetables in hot water or steam for 1 minute.. **Heat Chicken** Deep fry for 2 minutes. Oven: 350° 10-12 minutes: Heat at 165 °F. Heat Sauce: 10 to 15 minutes in hot water or steamer to 165° F. **DO NOT MIX** ingredients in the kitchen. Layer in the pan Mix when ready to serve.

Happy Family:

Heat from thawed. Warm vegetables in hot water or steam for 1 minute.. Heat Chicken and Beef in hot water or steam for 1 minute Heat at 165 °F. Heat Sauce: 10 to 15 minutes in hot water or steamer to 165° F. **DO NOT MIX** ingredients in the kitchen. Layer in the pan Mix when ready to serve.

Jasmine Rice

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

Convectional Cooking:

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

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Veg Seasoning:

**Food Safety Notes:

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

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

UGR-A FY13 TABLE I
LUNCH/DINNER MENU 6 - SHRIMP SCAMPI/ CHICKEN ALFREDO

Menu Item	Required Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6820							
SHRIMP SCAMPI w/ BOWTIE PASTA	25	1 1/2 cups, 11 oz portion, 1 cup cooked pasta, 3 oz	Shrimp Scampi w/ Bowtie pasta, Frozen, Boil-in-Bag	RAGOZZINO	18months	1	20#CASE
PENNE PASTA w/ CHICKEN IN ALFREDO SAUCE	25	2 1/3 cups	Penne pasta w/ chicken and turkey bacon in a tomato alfredo sauce, Frozen, Boil-in-Bag	RAGOZZINO	18months	1	21#CASE
AMARETTO CAKE	48	1 piece, 1.7 oz	Cake, Amaretto Cream Cake, Frozen, Sheet	STERLING	12months	2	24ct TRAY
BOX 1 - 8970-01-525-6794							
PEAS	50	3/4 cup	Peas, Canned	SENECALIBBY	36months	3	#10 CAN
CHOCOLATE CHIP COOKIE	50	1 each, 2.0 oz	Cookies, Chocolate Chip, Bite size	KELLOGGS	12months	50	2.0oz PACK
	1	10 CT	Gloves	HANDGUARDS	NA	1	10ct PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1	2 oz	Butter Granules	BUTTER BUD	36months	1	2oz PACK
BOX 2							
MIXED FRUIT	24	4 oz	Mixed Fruit, Individual Cups	DELMONTE	15months	24	4oz CUP
PEACH ICED TEA	100	7.5 oz	Peach Iced Tea, powder drink mix, sugar sweetened	4C	24months	1	74.2oz
SUGAR FREE TEA VARIETY PACK	24	1 each	Powdered tea mix, Variety Pack with non nutritive sweetener	4C	24months	1	24ct PACK
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18months	4	.75oz
PARMESAN CHEESE	50	1 each, 3.5 gm pouch	Parmesan Cheese	CHEESE MERCHANT	18months	1	50ct PACK
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1	6oz
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	12months	1	12ct PACK
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
	1	.75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz

UGR-A LUNCH/DINNER MENU 6: PREPARATION INSTRUCTIONS

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

Ice Tea: Best served chilled.

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

B. Desirable Serving Temperatures:

Penne Pasta with Chicken: Maintain at 160 F or above

Shrimp Scampi: Maintain at 155 F or above

Peas: Maintain at 145° F or above.

Mixed Fruit: Chill, if possible.

Amaretto Cake: Thaw and serve

C. Cooking/Grilling Instructions:

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

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

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Vegetable Seasoning: Peas

****Food Safety Notes:**

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

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

UGR-A FY13 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	18months	1	50ct CASE
POTATO WEDGE	50	8 pieces, 3.5 oz	Potato Wedge, Natural with Sea Salt, Frozen	McCRUM	12months	3	5#BAG
PEPPER & ONION	40	1/4 cup, 2 oz	Peppers & Onions, Frozen	SIMPLIT	18months	2	2.5#BAG
RED VELVET CAKE	48	1 piece, 1.7 oz	Cake, Red Velvet, Chocolate with Cream Cheese Filling, Frozen, Sheet	STERLING	12months	2	24ct TRAY
BOX 1 - 8970-01-525-6796							
CORN	50	3/4 cup	Corn, Canned	SENECA/LIBBY	36months	3	#10 CAN
PEANUT BUTTER & BLACKBERRY JAM	12	1 each, 1.12 oz pb pch 1 oz jam pch	Peanut Butter and Blackberry Jam Twin Packs	MARKET STREET	12months	1	12ct PACK
VANILLA PUDDING	24	1 each, 3.5 oz fill	Pudding, Vanilla, Individual Cups	HUNTS	12months	24	3.5oz CUP
	1	2 oz.	Butter Granules	BUTTER BUD	36months	1	2oz PACK
	1	4 oz	Oil, Vegetable, butter flavored	HEARTLAND	12months	1	4oz
Jalepeno Slices	25	1.0 oz pkt	Jalepeno Slices, Shelf-Stable	FUNACHO	12months	1	25ct PACK
KETCHUP	50	18 gm pkt	Ketchup	HEINZ	NOTE1	2	25ct PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct
LEMON LIME CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Lemon Lime	SQWINCHER	24months	1	6gal YIELD
SUGAR FREE VARIETY PACK	24	1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24months	1	24ct BOX
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1	6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	12months	1	12ct PACK
BOX 2							
MUSHROOMS	48	1/4 cup	Mushrooms, Canned, Sliced	MONTERAY	36months	2	#10 CAN
BEEF GRAVY	50	1/4 cup	Gravy Mix, Beef, Instant, TFF	DC BRANDS	12months	1	15oz BAG
ALL PURPOSE SAUCE	50	19 gm pouch	Sauce, All Purpose	BOBS	24months	2	25ct PACK
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	1	10 CT	Gloves	HANDGUARDS	NA	1	10ct PACK
	4		Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
	2	1.10 oz	Seasoning, Steak	UNISTEL	NA	2	1.10oz
	1	.75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz

UGR-A LUNCH/DINNER MENU 7: PREPARATION INSTRUCTIONS

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

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

Brown Gravy: Need 4 quarts of water.

B. Desirable Serving Temperatures:

Corn: Maintain at 145° F or above.

Mushrooms: Maintain at 145° or above

Brown Gravy: Maintain at 155° F or above.

Steak: Maintain at 165° F or above.

Velvet Cake: Thaw and Serve

C. Cooking/Grilling Instructions:

Grilled Steak: Griddle on medium heat. Cook 10 - 13 min according to thickness of steak

Turn Steak over halfway through grilling

Serving Size: 1 Steak, Yield: 50 servings.

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

Turn as needed for even heating

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

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

Mushrooms: Heat thoroughly ensuring a minimum product temperature of 145° F or above.

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Steak Seasoning: Steak

Vegetable Seasoning: Corn

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

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

UGR-A FY13 TABLE I
LUNCH/DINNER MENU 8 - RIBS/FRIED CHICKEN

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brands	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6825						
PORK RIBS	25	2 ribs	Pork, Ribs, Fully Cooked, Frozen	STAR	12months	1 17#CASE
FRIED CHICKEN	25	2 pieces	Fried Chicken, Fully Cooked, Frozen	PERDUE	24months	1 50ct CASE
SEASONED COLLARD GREENS	50	3/4 cup	Collard Greens, Seasoned, Frozen, Fully Cooked, with Turkey Ham, No Pork, Boil-in-Bag	PAULSON	12months	4 5#BAG
PUMPKIN ROLL	48	1 each	Roll, Pumpkin, Frozen, Indiv. Wrapped, Thaw & Serve	STERLING	12months	1 48ct CASE
BOX 1 - 8970-01-525-6803						
AU GRATIN POTATOES	50	¾ Cup	Au Gratin Potatoes, Dehydrated	IDAHOAN	15month	2 2.25# BOX
CHICKEN GRAVY	50	1/4 Cup	Gravy, Chicken, Instant, TFF	DC BRANDS	12months	1 15oz BAG
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1 6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	12months	1 12ct PACK
	1	.75 oz	Seasoning, Vegetable	UNISTEL	NA	1 .75oz
	1	.70 oz	Paprika	UNISTEL	NA	1 .70oz
	1	2 oz	Butter Granules	BUTTER BUD	36months	1 2oz PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3 25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1 4ct ROLL
BOX 2						
PB FILLED PAN COATED DISCS	48	1 each	Peanut butter filled pan coated discs (Reece's Pieces)	M&M MARS	12months	2 24ct PACK
GRAPE DRINK	100	7.5 oz	Beverage Base, Powder, Grape	SQWINCHER	24months	3 18 oz bag
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24months	1 24ct BOX
BARBECUE SAUCE	50	1 oz pch	Barbecue Sauce	BOCA GRANDE	12months	1 50ct PACK
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	FRANKS	24months	1 12oz BOTTLE
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	10 CT	Gloves	HANDGUARD	NA	1 10ct PACK

UGR-A LUNCH/DINNER MENU 8: PREPARATION INSTRUCTIONS

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

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

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

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

B. Desirable Serving Temperatures:

Chicken: Maintain at 155° F or above.

Ribs: Maintain at 155° F or above.

Collard Greens: Maintain at 145° F or above.

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

Pumpkin Roll: Thaw and serve

Chicken Gravy: Maintain at 165° F or above.

C. Cooking/Grilling Instructions:

Fried Chicken: Refer to case label for specific instructions. Preheat oven to 350 deg F.

Reheat drumsticks and wings for approximately 20 minutes; breast and thigh portions for 40-45 minutes.

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

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

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

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

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Paprika: Au Gratin Potatoes

Veg Seasoning: Collard Greens

**Food Safety Notes:

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

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

UGR-A FY13 TABLE I
LUNCH/DINNER MENU 9 - SPAGHETTI & MEATBALLS

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size	
FROZEN/PERISHABLE BOX - 8970-01-525-6827							
MEAT BALLS AND SAUCE KIT	50	6-½ oz meatballs and ¾ cup sauce	Beef Meatballs, Fully-Cooked (Baked), Frozen in Marinara Sauce, No Preservatives, Boil-in-Bag	Rosina	18 months	1	29# CASE
PIZZA ROLL	48	1 each, 3oz	Pizza Roll, Frozen	SJR	24months	1	48ctCASE
ALMOND JOY BAR CAKE	48	1 slice each, 1.7 oz	Bar, Choc, Coconut, & Almond, Frozen, pre-sliced, thaw & serve	HILL COUNTRY	14months	1	48ctCASE
BOX 1 - 8970-01-525-6804							
SPAGHETTI	50	1 cup	Spaghetti	AM PASTA	32months	6	1#PACK
GREEN BEANS, ITALIAN STYLE	50	¾ cup	Green Beans, Italian Style Canned	SENECA/LIBBY	36months	3	#10CAN
PEANUT BUTTER & GRAPE JELLY	12	1 12 oz pb pch 1 oz jelly pch	Peanut Butter and Grape Jelly, Twin Pack	MARKET STREET	12months	1	12ct PACK
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18months	4	.75oz
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1	6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	12months	1	12ct PACK
BOX 2							
PARMESAN	50	3.5 gm pouch	Parmesan Cheese	CHEESEMERCHANT	18months	1	50ctPACK
MIXED FRUIT	24	1 each, 4 oz	Mixed Fruit, Individual Cups	DELMONTE	15months	24	4oz CUP
FRUIT PUNCH CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Fruit Punch	SQWINCHER	24months	1	6gal YIELD
SUGAR FREE VARIETY PACK BEVERAGES	24	1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24months	1	24ct BOX
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4		Trash Bags, 2 clear	ENVISION	NA	1	4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
	1	.25 oz	Seasoning, Italian	UNISTEL	NA	1	.25oz
	1	2 oz.	Butter Granules	BUTTER BUD	36months	1	2oz PACK
	1	10 CT	Gloves	HANDGUARD	NA	1	10ct PACK

UGR-A LUNCH/DINNER MENU 9: PREPARATION INSTRUCTIONS

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

Fruit Punch: Best served chilled. Need six gallons of water for one envelope.

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

B. Desirable Serving Temperatures:

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

Mixed Fruit: Chill, if possible.

Almond Joy Cake: Thaw and serve

C. Cooking/Grilling Instructions:

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

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

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

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Italian Seasoning: Meat sauce

Vegetable Seasoning: Green Beans

**Food Safety Notes:

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

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

UGR-A FY12 TABLE I
LUNCH/DINNER MENU 10 - SOFT TACO KIT(CHICKEN & BEEF)

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size	
FROZEN/PERISHABLE BOX - 8970-01-525-6830							
SOFT TACO KIT (CHICKEN AND BEEF)	50	2 each, Contains 3 oz meat, 1 oz enchilada sauce, 1 oz queso sauce, 1 oz tortilla	Soft Taco, Chicken and Beef Filling, Sauces, Boil-in-Bag, Frozen	JTM	24months	1	100ct CASE
Dulce De Leche	48	1 each	Dulce de Leche, Frozen	Love & Quiches	12months	1	48ct CASE
BOX 1 - 8970-01-525-6805							
CORN	50	½ cup	Corn, Canned	SENECA/LIBBY	36months	3	#10 CAN
MEXICAN RICE	50	½ cup	Mexican Rice, Instant	UNCLE BENS	12months	3	24oz BOX
CHOCOLATE CHIP COOKIE	50	1 each, 2.0 oz	Cookies, Chocolate Chip, Bite size	KELLOGGS	12months	50	2oz PACK
PEACH ICED TEA	100	7.5 oz	Peach Iced Tea, powder drink mix, sugar sweetened	4C	24months	1	74.2oz
SUGAR FREE FRUIT PUNCH ELECTROLYTE	30	1 each	Powdered drink mix, Electrolyte, Fruit Punch with non nutritive sweetener	SQWINCHER	24months	1	6gal YIELD
CHILE LIME HOT SAUCE	1	12 oz bottle	Hot Sauce, Chile Lime	FRANKS	24months	1	12oz BOTTLE
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1	6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	12months	1	12ct PACK
	1	2 oz	Butter Granules	BUTTER BUD	36months	1	2oz PACK
BOX 2							
CARAMEL SAUCE	50	1 oz.	Sauce, Caramel	LYONS	12months	3	17oz
SALSA/PICANTE	50	0.5 oz pch	Salsa/Picante, medium	HEINZ	12months	1	50ct PACK
Jalepeno Slices	25	1.0 oz pkt	Jalepeno Slices, Shelf-Stable	FUNACHO	12months	1	25ct PACK
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
	1	10 CT	Gloves	HANDGUARD	NA	1	10ct PACK

UGR-A LUNCH/DINNER MENU 10: PREPARATION INSTRUCTIONS

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

Ice Tea: Best served chilled.

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

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

B. Desirable Serving Temperatures:

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

Cheese Cake: Maintain at 140 deg F or above

C. Cooking/Grilling Instructions:

Beef and Chicken Enchiladas: Set tortillas aside. Place unopened pouches in boiling water. Heat approximately 45 mins or until product has reached internal temp of 160 deg F. Product may be left submerged in 170 deg F water until needed on the serving line. Warm tortillas on grill top.

Place 1.5 oz heated chicken or beef in center of tortilla, roll up, and place on serving plate. Drizzle enchilada with 2 oz heated Queso Sauce and then 2 oz heated Poco Sauce.

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

**Food Safety Notes:

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

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

UGR-A FY12 TABLE I**LUNCH/DINNER MENU 11 -BEEF PROVENCAL/BUFFALO TURKEY WING**

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size	
FROZEN/PERISHABLE BOX - 8970-01-525-6832							
CUBED BEEF IN BROWN GRAVY & BUFFALO TURKEY WING	25 & 25	Beef Proveal, Cubed Beef in Brown Gravy, Frozen, Boil-in-Bag & Turkey Wing in Buffalo Style Sauce, Fully Cooked, Frozen, Boil-in-Bag	CUISINE SOLUTION		1	CASE	
LOADED MASHED POTATOES	50	Potatoes, Loaded, Frozen, Boil-in-Bag	JTM	24month	1	25# CASE	
S'MORES CAKE	48	1 each, 2.3 oz	Cake, S'Mores, Chocolate Cake, Marshmallow and Choc pieces, Thaw & Serve	STERLING	12months	2	24ct TRAY
BOX 1 - 8970-01-525-6806							
PEAS	50	¾ cup	Peas, Canned	SENECALIBBY	36months	3	#10 CAN
MIXED BERRY CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Mixed Berry	SQWINCHER	24month	1	6gal YIELD
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18months	4	.75oz
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1	6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	12months	1	12ct PACK
	1	2 oz	Butter Granules	BUTTER BUD	36months	1	2oz PACK
BOX 2							
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24month	1	24ct BOX
PEANUT BUTTER & STRAWBERRY JAM	12	1 each, 1.12 oz pb pch 1 oz jam pch	Peanut Butter and Strawberry Jam Twin Packs	MARKET STREET	12months	1	12ct PACK
CHERRY MIXED FRUIT	24	1 each, 4.0 oz	Mixed fruit with cherries	DELMONTE	15months	24	4oz CUP
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1	.75 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz
	1	1.65 oz	Salt	UNISTEL	NA	1	1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1	.70oz
	1	10 CT	Gloves	HANDGUARD	NA	1	10ct PACK

UGR-A LUNCH/DINNER MENU 11: PREPARATION INSTRUCTIONS

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

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

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

B. Desirable Serving Temperatures:

Cube Beef: Maintain at 145° F or above.

S'mores Cake: Thaw and enjoy

Loaded Baked Potato: Maintain at 145° F or above.

Peas: Maintain at 145° F or above.

C. Cooking/Grilling Instructions:

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

Cubed Beef and Wings: From Frozen

Convection Oven: 35 minutes at 375°

Water bath 25 minutes at 180°

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

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

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Vegetable Seasoning: Peas

**Food Safety Notes:

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

UGR-A FY13 TABLE I
LUNCH/DINNER MENU 12 - BEEF POT ROAST

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6849						
POT ROAST	50	5 oz beef, 1/4 cup gravy	Beef Pot Roast, Boil-in-Bag, Fully Cooked, Frozen	QUANTUM	18months	1 28# CASE
CHOCOLATE BAR	48	1 each, 1.7 oz	Choc Bar, Ooey Goey	HILL COUNTRY	14months	1 48ct CASE
BOX 1 - 8970-01-525-6807						
APPLE SAUCE	24	1 each, 4 oz	Applesauce, Individual Cups	MUSSELMAN	12months	24 4oz CUP
CARROTS	50	3/4 cup	Carrots, Canned	SENECA/LIBBY	36months	3 #10 CAN
BASMATI RICE	50	3/4 cup	Rice, Basmati, Dry	INDIAN HARVEST	15months	1 6# CASE
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18months	4 .75oz
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1 6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRANDS	12months	1 12ct PACK
OATMEAL RAISIN COOKIE	50	1 each	Cookies, Oatmeal Raisin, Bite size	KELLOGGS	12months	50 2oz PACK
	1	2 oz	Butter Granules	BUTTER BUD	36months	1 2oz PACK
BOX 2						
ICED TEA	100	7.5 oz	Iced Tea, powder drink mix,	SQWINCHER	24months	3 18 oz bag
SUGAR FREE VARIETY PACK BEVERAGES	24	1 each	Powdered drink mix, Variety Pack non nutritive sweetener	4C	24months	1 24ct BOX
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	2 25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1 4ct ROLL
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz
	1	10 CT	Gloves	HANDGUARD	NA	1 10ct PACK

UGR-A LUNCH/DINNER MENU 12: PREPARATION INSTRUCTIONS

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

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

B. Desirable Serving Temperatures:

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

Carrots: Maintain at 145° F or above.

Chocolate Bar: Thaw and serve

C. Cooking/Grilling Instructions:

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

Oven Method: Remove turkey from plastic bag. Bake in moderate field kitchen oven (medium flame at 300-350° F) stirring frequently.

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

Basmati Rice

HEATING INSTRUCTIONS:

Stove Top: Bring 2 qts of water to boil, stir in 2 lbs of Basmati Rice, reduce heat and simmer covered for 15 minutes □

Remve from heat and serve

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

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

**Food Safety Notes:

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

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

UGR-A FY13 TABLE I
LUNCH/DINNER MENU 13 - CHICKEN CORDON BLEU/PORK LOIN

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size	
FROZEN/PERISHABLE BOX - 8970-01-525-6852							
CHICKEN CORDON BLEU	25	1 each, 5.5 oz portion	Chicken Cordon Bleu, Frozen, Fully Cooked	BARBER/ AD.PIERRE	450days	1	25ct CASE
TUSCAN PORK LOIN	25	6 oz portion	Pork Loin, Tuscan Rub, Frozen, Fully Cooked	STAR	12months	1	10# CASE
CREAMED SPINACH & PASTA	50	1/2 cup	Spinach & Pasta, Creamed, Frozen, Fully Cooked	RAGOZZINO	12months	1	13# CASE
COOKIES'N CREAM CAKE	48	1.7 oz	Cake, Cookies'n Cream, Frozen	STERLING	12months	2	24ct TRAY
BOX 1 - 8970-01-525-6809							
GREEN BEANS	50	1/2 cup	Green Beans, Canned	SENECALIBBY	36months	3	#10 CAN
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1	6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	12months	1	12ct PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3	25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1	4ct ROLL
	1	2 oz	Butter Granules	BUTTER BUD	36months	1	2oz PACK
	1	10 CT	Gloves	HANDGUARD	NA	1	10ct PACK
BOX 2							
PEACHES	24	1 each , 4.0 oz	Peaches in Strawberry Banana flavored light syrup	DELMONTE	15months	24	4oz CUP
BROWN GRAVY	50	1/4 cup	Brown Gravy Mix, Instant, TFF	DC BRAND	12months	1	14oz BAG
LEMONADE	100	7.5 oz	Beverage Base, Powder, Lemonade	SQWINCHER	24months	3	18 oz bag
SUGAR FREE VARIETY PACK	24		Powdered tea mix, Variety Pack non nutritive sweetener	4C	24months	1	24ct BOX
	50	1 each	Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2	25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2	25ct PACK
HOT SAUCE	4		Hot Sauce	FRANKS	18months	4	.75oz
	1	.75 oz bottle	Salt	UNISTEL	NA	1	1.65oz
	1	1.65 oz	Pepper	UNISTEL	NA	1	.70oz
	1	.70 oz	Seasoning, Vegetable	UNISTEL	NA	1	.75oz
		.75 oz					

UGR-A LUNCH/DINNER MENU 13: PREPARATION INSTRUCTIONS

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

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

Green Beans: Bring to serving temperature.

Brown Gravy: Need 4 quarts of water.

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

B. Desirable Serving Temperatures:

Chicken Gravy: Maintain at 155° F or above.

Green Beans: Maintain at 145° F or above.

Peaches: Chill, if possible.

Cookies and Cream: Thaw and serve

C. Cooking/Grilling Instructions:

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

350 deg F - 30 minutes

400 deg F - 25 minutes

450 deg F - 20 minutes

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

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

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

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

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

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Vegetable Seasoning: Green Beans

**Food Safety Notes:

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

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

UGR-A FY13 TABLE I
LUNCH/DINNER MENU 14- PRIME RIB

Menu Item	Required Servings and Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Container Size
FROZEN/PERISHABLE BOX - 8970-01-525-6856						
PRIME RIB	50	1 slice, 10 oz	Prime Rib, Fully Cooked, Frozen, Boil-in-Bag	QUANTUM	18months	1 32# CASE
ROASTED RED MASHED POTATOES	50	1/2 cup	Potatoes, Roasted Red, Mashed, Frozen, Boil-in-Bag	McCRUM	12months	2 5# BAG
CUPCAKES	24 each/ 48 total ct.	1 each	Cupcakes, Peanut Butter Choc & Lemon Drop, Frosted, Frozen	CHEESE CAKE FACTORY	12months	1 48ct CASE
BOX 1 - 8970-01-525-6810						
PEAS & CARROTS	50	3/4 cup	Peas and Carrots, Canned	SENECA/LIBBY	36months	3 #10 CAN
BEEF GRAVY	50	1/4 cup	Beef Gravy Mix, Instant, TFF	DC BRAND	12months	1 15oz BAG
PEANUT BUTTER & BLACKBERRY JAM	12	1 each, 1.12 oz pb pch 1 oz jelly pch	Peanut Butter and Blackberry Jam, Twin Pack	MARKET STREET	12months	1 12ct PACK
COFFEE	30	6 oz	Coffee, Filter Bag, Arabica	BRISK	18months	1 6oz PACK
CREAMERS	12	3 gm pkt	Creamers, Nondairy	DC BRAND	12months	1 12ct PACK
	1	2 oz	Butter Granules	BUTTER BUDS	36months	1 2oz PACK
	75		Paper Cups, 8 oz	LIGHTHOUSE	NA	3 25ct PACK
	4		Trash Bags, clear	ENVISION	NA	1 4ct ROLL
	1	10 CT	Gloves	HANDGUARD	NA	1 10ct PACK
BOX 2						
FRUIT PUNCH CARBOHYDRATE ELECTROLYTE BEVERAGE	100	7.5 oz	Beverage Powder, Carbohydrate Electrolyte, Fruit Punch	SQWINCHER	24months	1 6gal YIELD
SUGAR FREE VARIETY PACK TEAS	24	1 each	Powdered tea mix, Variety Pack non nutritive sweetener	4C	24months	1 24ct BOX
VANILLA PUDDING	24	1 each, 3.5 oz fill	Pudding, Vanilla, Individual Cups	HUNTS	12months	24 3.5oz CUP
	50		Tray, 5-Compartment, Paper	LIGHTHOUSE	NA	2 25ct PACK
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	LC INDUSTRIES	NA	2 25ct PACK
HOT SAUCE	4	.75 oz bottle	Hot Sauce	FRANKS	18months	4 .75oz
HORSERADISH	50	12 gram pouch	Sauce, Horseradish	HEINZ	12months	1 50ct PACK
	1	.75 oz	Seasoning, Vegetable	UNISTEL	NA	1 .75oz
	1	1.65 oz	Salt	UNISTEL	NA	1 1.65oz
	1	.70 oz	Pepper	UNISTEL	NA	1 .70oz

UGR-A LUNCH/DINNER MENU 14: PREPARATION INSTRUCTIONS

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

Fruit Punch: Best served chilled. Need six gallons of water for one envelopes.

Brown Gravy: Need 4 quarts of water.

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

B. Desirable Serving Temperatures:

Prime Rib: Maintain at 155° F or above.

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

Pudding: Chill, if possible.

Cup Cakes: Thaw and Enjoy

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

C. Cooking/Grilling Instructions:

Prime Rib:

Thawing Instructions for Prime Rib

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

Do not thaw at room temperature.

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

Do not refreeze thawed Prime Rib.

Heating Methods:

Oven Heating

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

Red Convection Oven to 400 degrees 17 to 19 minutes

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

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

D. Suggested Use of Spice:

Salt: General use

Pepper: General use

Vegetable Seasoning: Peas and Carrots

**Food Safety Notes:

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

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