Meal Storage and Heating Instructions

* Refrigeration and/or Freezer Required

- o All Fresh Milk & Juices
- o Fresh Whole Fruit recommended wash before eating.
- o Fresh Processed/Bagged Fruit & Vegetable & Cold Fruit Cups
- o String Cheese and Egg
- o Cold Sandwiches (PBJ, Deli meat sandwich)
- o Entrée Items
- o Grain-Based Breakfast Pastries ((Benefit Bar, Muffin/Loaf; Banana/Pumpkin Bread etc. best if keep frozen) Previously frozen products consume within 5 days.

Shelf~ Stable; No Refrigeration Required

- o All Cereals, Crackers, Chips, Sunflower Seeds.
- o All Shelf Stable Fruits & Vegetables (Applesauce Cups, Raisins, Craisins, etc.)
- ❖ Lunch Items that require heating (Can be heated in oven or Microwave.) Heat until internal temperature reaches 165 degrees.
 - o Chicken Entrée's heat at 350 degrees for 10~15 minutes (<u>Please take out of packaging</u>).
 - o Burrito heat 325 degrees for 15-18 minutes
 - o Pizza products reheat at 325 for 5-8 minutes
 - o Pasta Items reheat at 325 for 8~10 minutes
 - o Grilled Cheese (can be heated in wrapper)
 - ❖ Please take items out of packaging or container.
 - *Caution food will be hot after heating*
 - * Please note that our food products have very limited preservatives in them. Please store them as listed. *