

"The USDA's Farm Service Agency, Commodity Operations is proud of their association with their AbilityOne partners, enabling people with significant disabilities to find meaningful employment, while producing high quality food to the hungry citizens of our nation and the world."

Dean Jensen, Former Chief USDA, FSA,
Commodity Operations Program Support Branch



Instant Corn Soy Blend (ICSB)

Meeting Your Needs Nationwide

NISH National Office
Vienna, VA

NISH Regional Offices

East
Vienna, VA

South
Kennesaw, GA

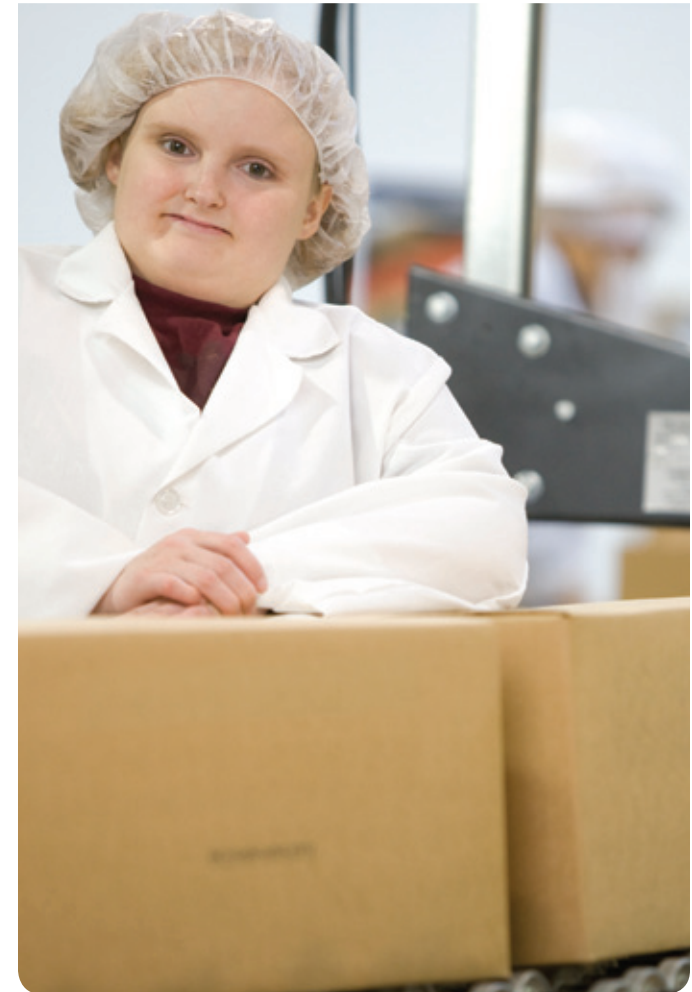
North Central
Des Plaines, IL

South Central
Arlington, TX

Pacific West
San Ramon, CA

Northwest
Seattle, WA

NIB National Office
Alexandria, VA



AbilityOne

PROGRAM



AbilityOne.org
(800) 999-5963

AbilityOne

PROGRAM



AWARDS & RECOGNITIONS

The United States Department of Agriculture (USDA) and the Department of Defense (DoD) have recognized AbilityOne with numerous awards over the past 10 years based on outstanding quality and on-time delivery, including USDA Supplier of the Year.

CURRENT CUSTOMERS

- USAID
- USDA-FAS
- Private Volunteer Organizations and Non-Government Organizations
 - Catholic Relief Services
 - CARE
 - MercyCorps
 - Africare
 - World Food Program

“We have contracts that provide food service to all of our military that eat in our dining facilities. Each and every soldier and family member is in some way affected, touched or their life has improved because of the contracts that we have with AbilityOne.”

Barry Barnett, Director of Contracting,
Ft. Hood Army Base, TX



A Product to Feed the World.

The AbilityOne Program has decades of hands-on experience supporting the global humanitarian relief efforts of the Department of Agriculture (USDA) and feeding America's Armed Forces. Through our national network of nonprofit associations, AbilityOne produces dozens of food products including our newest offering, Instant Corn-Soy Blend (ICSB).

ICSB will be used by the USDA and U.S. State Department Aid for International Development (USAID) as a nutritious supplemental food for emergency rations, displaced persons assistance, weaning food in Maternal Child Health Programs and other programs in more than 30 countries worldwide.

ICSB is protein-rich and made with a pleasant tasting blend of cornmeal, soy flour, soybean oil; and is enriched with vitamins, minerals and antioxidants.

The benefits of ICSB are:

- Fully-cooked
- Uniform nutrient distribution
- High protein fortified
- Pleasant tasting
- Safe, nourishing and high quality
- Packaged to prevent spoilage
- Available on the USAID commodities list
- Fast preparation time
- Less fuel required for preparation
- Shelf life

There are more than 1 billion people worldwide who suffer from chronic hunger. These people rely heavily on rice, lentils, beans and Corn Soy Blends (CSB) for nourishment. While CSBs have been an international food relief staple for over 40 years, ICSB's advantage is its readiness for consumption and nutrient absorption right out of the bag. One of the main benefits of ICSB is a fast preparation time that requires only potable water to prepare, making it ideal during emergency humanitarian situations.

ICSB will be available through USAID and the Foreign Agriculture Service (FAS). The available commodities list identifies ICSB as an authorized item, therefore it is available for request by Private Volunteer Organizations and Non-Government organizations. Once requested, the product will be shipped to consolidation and control points for overseas transport.



Fully-Cooked – ICSB is a blend of cornmeal, soy flour and soybean oil. ICSB is pre-mixed with a blend of essential vitamins and minerals that can be served hot or cold. All you need is potable water to make it.

Shelf-Stable – ICSB has low moisture content, which reduces the plate count and virtually eliminates the potential for spoilage. This reduced spoilage aspect reduces bitterness and unsavory flavors from developing.

Protein-Rich – ICSB is made to USDA specification. The product includes the essential vitamins and minerals necessary for the proper physical development of growing children.

MODERN MANUFACTURING OPERATIONS

We use the latest commercial industry best practices and meet all Hazard Analysis Critical Control Point, United States Army Veterinary Command and International Organization for Standardization quality requirements. All operations are compliant and have certifications such as:

- ISO Compliant
- Kosher Certified
- American Institute of Baking Certified

Where applicable, all operations are inspected by:

- U.S. Army Veterinary Service
- USDA
- Food and Drug Administration