

# Group Rations Update



PAO # U11-455

## Overview

- Family of UGRs™
- UGR-Express™ (UGR-E™)
- UGR-Short Order
- UGR™ Supplements
- UGR-A™ Field Test and UGR-A™ Integrated Product Team (IPT) Approved FY12 Menu Changes
- FY11 UGR-A™ Field Test Plans
- Future UGR-A™ Field Test Plans
- FY11 UGR-B™ Field Testing & Plans for Revision

## Family of UGRs™:

**UGR-Heat and Serve™ (H&S™)**: shelf stable components; 18 month Shelf-Life @ 80°F, 6 months @ 100°F

**UGR-A™**: commercial frozen plus shelf-stable components; 12 month Shelf-Life

**UGR-B™**: USMC specific; shelf-stable ingredients; 18 month Shelf-Life @ 80°F, 6 months @ 100°F

**UGR-Express™ (E™)**: self-heating; shelf stable components; 18 month Shelf-Life @ 80°F

### Each UGR™ (except the E) contains:

- 50 complete meals (3 boxes)
- Dining trays, utensils, etc.
- Up to 7 breakfast & 14 lunch / dinner menus

Each UGR™ is continuously improved under the Fielded Group Ration Improvement Project (FGRIP)



- Complete, self-contained, self-heating group meal for up to 18 Warfighters – pull tab activated
- Targeted for small remote units / contingency basing
  - Alleviates reliance on Meals, Ready-to-Eat™ as sole means of subsistence
  - Current remote site field feeding, when possible, exposes convoys & Warfighters to Improvised Explosive Devices and compromises unit location
- 8 Lunch / Dinner, 4 Breakfast and 1 Holiday Menu
- Reduced logistics (no cook, equipment, fuel, sanitation) and field waste (activate what you need, when you need it)
- Type II version (no assembly required) transitioned to DLA - Troop Support for procurement
- New Heater Technologies have been developed to eliminate hydrogen production



- Initiated a six-month concept test at Forts Carson and Stewart, 1 Feb 2011, with the addition of Forts Bragg and Irwin, 1 Jun 2011
  - 2 Short Order Breakfast Menus
  - 5 Short Order Dinner Menus
- Data collection will assess composition of module selection, Cook friendliness, Soldier acceptance and Contract assembly
- Results/Recommendations will be presented to the UGR-A™ Integrated Product Team (IPT) – Oct 2011
  - Approved Short Order menus will transition to UGR-A™ menu cycle 1QFY12
  - Expect an expansion of full Short Order Menus and Reduction in Mainline Menus (FY12 Menus: 16 Dinners down to 14; no change in Breakfast)
- Short Order menu changes/improvements will be conducted by Natick under the Fielded Group Ration Improvement Project
  - Next scheduled testing Aug/Sep 2012

## UGR™ Supplements

- Arctic Supplement\*
- Medical Nutrition Supplement (MNS)\*
- Hot-Pack Beverage Box
- Culinary Spice Kit\*



Standard UGR™



Arctic Supplement



Hot-Pack



MNS Prototype

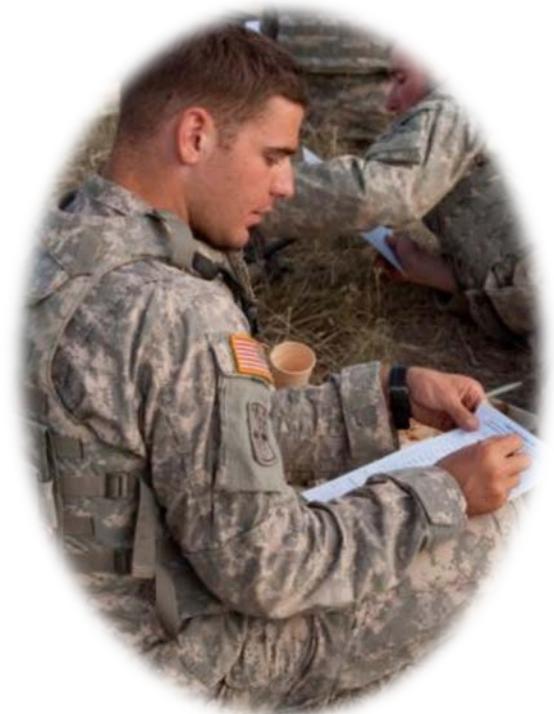
\*Currently under development/revision



2nd Brigade Combat Team,  
4th Infantry Division  
Fort Carson, CO  
24-31 August 2010

200 Warfighters/Day  
2 Groups  
8 Days

UGR-A™ for  
Breakfast and Dinner



Warfighter completing  
questionnaire

- Fully improved UGR-A™ FY10 menus used as standard control menus
- Thanks to industry, over 300 candidate UGR-A™ items were submitted and evaluated, with 59 new UGR-A™ components down selected for field testing
- Results were presented to the UGR-A™ IPT 31 Jan 2011, for approval to include 30 new items in the UGR-A™ FY12 menus

Current FY11 UGR-A™ Breakfast Entrées	UGR-A™ IPT Approved Changes for FY12 Menus
All menus contain BIB Dehydrated Eggs	Add Lower Cholesterol Eggs (Frozen) to 3 of 7 menus
Ranchero Beef Steak/Sausage & Egg Quesadilla	Remove both; <a href="#">Add Breakfast Wrap Kit*</a> , Shelf-Stable Bacon
Ham Slice/ Chicken Breast Fillet	No Change
Breakfast Tri-Tip Steak/French Toast Taquitto	Move Taquitto to menu 5, <a href="#">Add Sausage &amp; Egg Pita</a>
Ranchero Beef Taquitto/Cheddar Pork Sausage Gravy	Remove Beef Taquitto, <a href="#">Add Steak, Egg &amp; Cheese Taquitto</a> ; Move Cheddar Sausage Gravy to
Chipotle Bacon/ Sausage Filled Blueberry Pancake Stick	Remove Blueberry Pancake Stick, add Breakfast Skillet ; Move Bacon to Menu 6, add <a href="#">Chicken Sausage Patty</a>
Chorizo Breakfast Wrap/French Toast	Remove Both; <a href="#">Add Assorted Burritos</a>
Beef Breakfast Skillet/Pork Sausage Links	Move Skillet to Menu 5; <a href="#">Add Sweet &amp; Smoky Roll</a>

\*Highlighted items are new



# UGR-A™ FY12 Menu Improvements



Current FY11 UGR-A™ Dinner Entrées	Approved Changes for FY12 Dinner Menus
STEAK, BEEF RIB, TRI-TIP	No Change
PRIME RIB	No Change
BURGUNDY BEEF SHORT RIBS	No Change
FRIED CHICKEN	No Change
BBQ PORK RIBS/JERK CHICKEN	No Change
SHRIMP SCAMPI/PASTA ALFREDO WITH CHICKEN	No Change
SPICY PORK SHANK split with (CHICKEN TERIYAKI)	Delete Chicken Teriyaki; <b>Add Beef Provencal</b>
ENCHILADAS (CHICKEN & BEEF)	No Change
CHICKEN CORDON BLEU	<b>Split with Tuscan Pork Loin</b>
BEEF MEATBALLS/SAUSAGE SCALOPPINI	No Change
TURKEY BREAST CUTLET	No Change; Work with industry to provide a sliceable breast meat similar to the prime rib
CHINESE BEEF/GENERAL TSO'S CHICKEN	Delete Chinese Beef; <b>Add Chili Pepper Beef</b>
MEATLOAF	<b>Split with Jambalaya</b>
BEEF PATTIES/HOT DOG	Becomes a Short Order Menu
TOMATILLO PORK/BUFFALO CHICKEN PASTA	Remove; <b>Add Andouille, Pasta &amp; Cheese</b> split with Beef Brisket
BEEF BRISKET/PORK BBQ	Remove; Reserve for Short Order Menu

## Additional Approved Components for FY12 Menus



**INCREASE  
VARIETY**

### Breakfast Bakery:

MONKEY BREAD,  
CINNAMON

APPLE DANISH/CINNAMON  
BUN, WHOLE WHEAT,  
VARIETY PACK

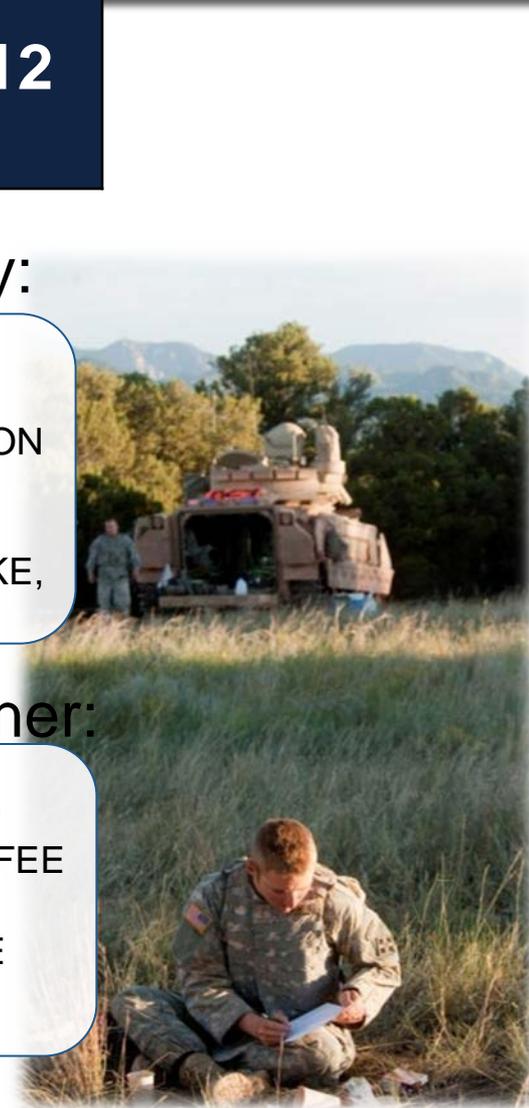
CINNAMON COFFEE CAKE,  
LOW FAT

### Breakfast & Dinner:

DICED JALAPEÑOS

FRENCH VANILLA COFFEE  
CREAMER

HAZELNUT COFFEE  
CREAMER



## Additional Approved Components for FY12 Dinner Menus

**INCREASE  
VARIETY**

OOEY GOOEY CHOCOLATE BAR

COOKIES & CREAM CAKE

S'MORES CAKE

WHOOPIE PIE CAKE

RED VELVET CAKE

BROCCOLI & CHEESE CASSEROLE

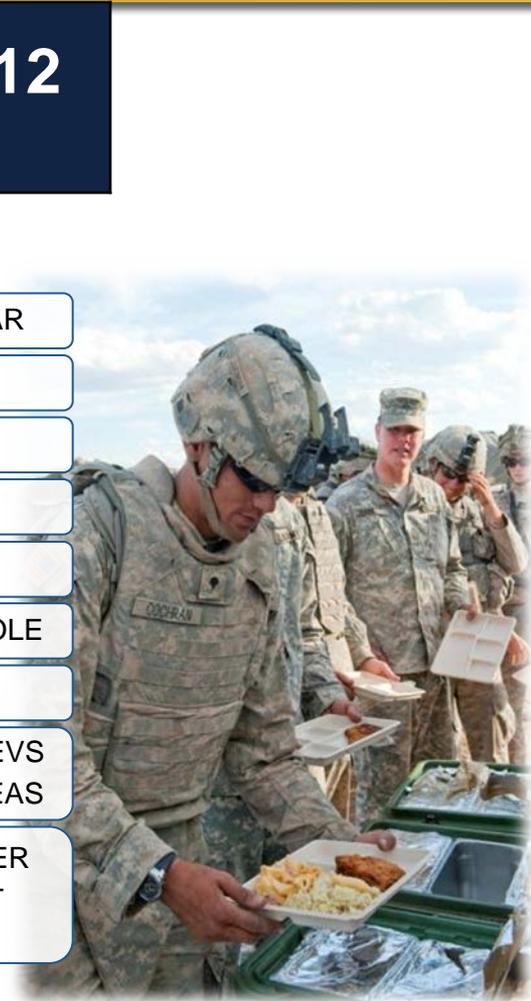
ROASTED RED POTATOES

VARIETY PACK SUGAR FREE BEVS

VARIETY PACK SUGAR FREE TEAS

APPLE JELLY & PEANUT BUTTER

BLACKBERRY JAM & PEANUT  
BUTTER



- UGR-A™ Test tentatively scheduled for mid Sep 11 with the 4<sup>th</sup> Brigade, 4<sup>th</sup> Infantry Division, Fort Carson, CO
  - 4 Groups of 100 Warfighters for 5 days
  - UGR-A™ control & test menus for breakfast & dinner
  - MRE™ control & test menus for lunch
  
- Based on Warfighter feedback the UGR-A™ field test results will be presented to the UGR-A™ IPT, Dec 11 / Jan 12 for decision to include in FY13 menus



Mojave Viper Support Detachment  
Camp Wilson  
Twenty-nine Palms, CA  
September 2010

200 Marines  
2 Test Groups  
5 Days



UGR-H&S™ for  
Breakfast and Lunch

- Fully improved UGR-H&S™ 09 menus used as standard control menus
- Thanks to industry over 40 candidate UGR-H&S™ items were submitted and evaluated, with 20 new UGR-H&S™ components down-selected for field testing
- Changes are for inclusion in UGR-H&S™ 2013 menus and for consideration in future UGR-Express™ (UGR-E™) menus as well

## *FY12 Dinner Entrees (ranked acceptance)\**

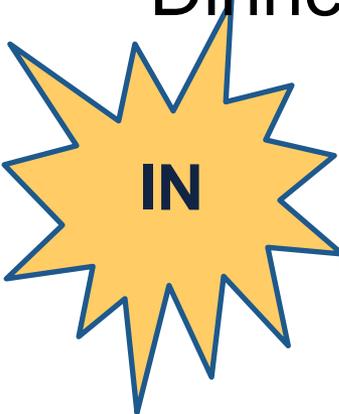
Chili Con Carne/Chicken Tamales  
Steak with Seasoned Au Jus  
Buffalo Chicken /Chicken Stir Fry  
Turkey Tetrazzini  
Beef Roast with Gravy  
**Golden BBQ Turkey Riblet**/Cuban Garlic Beef  
Spaghetti with Meatballs  
Burgundy Beef Stew  
Beef Tacos / **Pork Carnitas**  
Chicken Pot Pie  
Pulled BBQ Pork  
Pasta and Sausage  
Turkey Cutlets  
Chicken Breast with Gravy



\*compilation of 3+ years field test results

## 2011 JSORF Approved UGR-H&S™/E™ Entrées (Breakfast & Lunch/Dinner)

### Dinner Entrée/Starch



**IN**

*Thai Chicken Curry*  
*Meatballs & Pasta*  
*Breakfast Skillet*



*Golden BBQ Turkey Riblet*  
*Chicken Stir Fry*



**OUT**

## 2011 JSORF Approved UGR-H&S™/E™ Bakery Items

*Sweet Potato Praline Cake*

*Carrot Cake*

*Gingerbread*

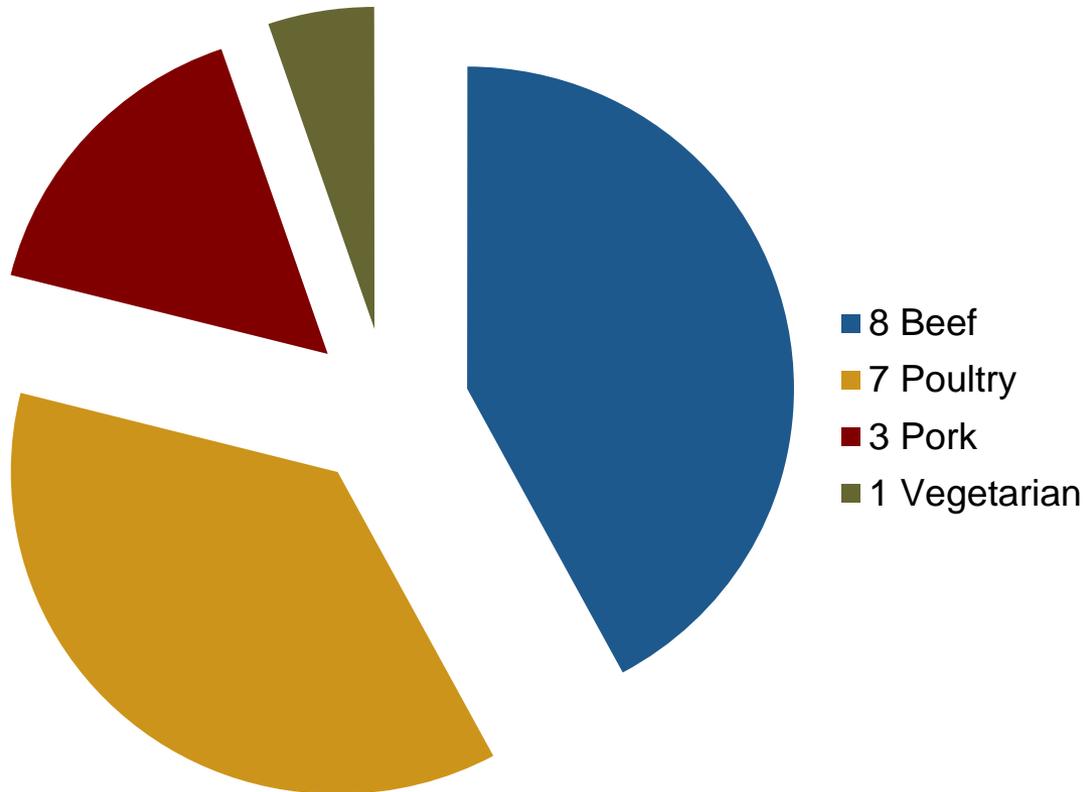


## Hot Beverage Box™

- JSORF approved the optimized Hot Beverage Box™ as a component of the UGR-E™ (initially in breakfast menus)
- Natick has initiated the development of procurement documents for transition to DLA - Troop Support



## UGR-H&S™ FY13 Menu Distribution



- Performance-based Contract Requirements (PCRs) were transitioned to DLA - Troop Support for Limited First Article (LFA) Production Testing (Jun/Jul 11)
- Will seek OTSG approval of FY13 menus
- UGR-H&S™ Assembly Contract Requirements (ACR) will be updated to reflect revised menus
- Procurement documents will be finalized, coordinated, and transitioned to DLA - Troop Support

- UGR-H&S™ Test tentatively scheduled for Oct 11 at Twenty-nine Palms, CA
  - 2 Groups of 100 Marines for 5 days
  - UGR-H&S™ control & test menus for breakfast & dinner
  - MRE™ control & test menus for lunch
- Based on Warfighter feedback the UGR-H&S™ field test results will be presented to the JSORF, Feb 12 for decision to include in FY14 menus

## UGR-H&S™ Field Evaluation 2011 Breakfast Items:

### Entrées:

- Low Cholesterol Eggs (Boil-in-Bag)
- Western Omelet (Boil-in-Bag)
- Pork Sausage Gravy

### Sides:

- Mexican Style Potatoes

### Dessert:

- Banana Nut Muffin
- Apple Cake with Apple Topping
- Peach Dessert
- Whole Wheat Bagel



## UGR-H&S™ Field Evaluation 2011 Lunch/Dinner Items:

### Entrées:

- White Bean Chicken Chili
- Szechuan Pork with Noodles
- Taco Pasta with Beef
- Tortellini with Sausage
- Sloppy Joe Filling

### Sides:

- Succotash
- Black Beans & Rice
- Loaded Mashed Potatoes

### Dessert:

- Chocolate Cupcake
- Butterfinger Cookie
- Peach Dessert



- Focus for Potential New Items:
  - Improved Nutrition
    - Reduced Sodium
    - Increased Fiber – Legumes, Whole Grains, etc.
    - Reduced Fat
    - Trans-Fat Free
    - Increase Omega-3 Fatty Acids
  - Reduced Frozen Cube



- Right Sizing of the UGR-B™
  - Two-year Natick project initiated 1 Oct 10
  - Project to look at the build-up of unused components and a complete menu revision
  - To date, completed evaluation of current UGR-B™ menus utilized at Camp Wilson, Twenty-nine Palms, CA (21-25 Mar 11) to determine:
    - Ease of Preparation
    - Overages of Individual Components
  - Additionally, conducted focus group with Marine Corps (MC) cooks at Camp Wilson to establish preparation procedures and brainstormed ideas for future menus
  - Based on this information as well as MC reps input, recipes will be revised/developed, components will be “right sized”, and field evaluation menus will be developed (Sep/Oct 11)

*...looking forward to our continued partnership with The Military Services and industry, which has contributed significantly to the ongoing success of the Fielded Group Ration Continuous Product Improvement Project.*

A large, 3D graphic of the words "THANK YOU" in a bold, sans-serif font. The letters are light gray with a dark gray shadow, giving them a three-dimensional appearance. They are set against a black rectangular background that is slightly tilted.

