

**TECHNICAL DATA FOR RELIGIOUS MEAL KOSHER /HALAL**

**October 26, 2010**

## **Technical Data Package for Religious Meal Kosher/Halal**

The purpose of this ration is to feed those individuals in the Military Service who maintain a strict diet. Each meal consists of one Kosher or Halal certified entrée and religiously certified/acceptable complementary items.

Like the MRE, it is a totally self-contained meal; however, it is not combined in a flexible meal bag. Each case of religious Ration contains two intermediate boxes, one box with twelve entrees and one box with twelve components/accessory items.

**SECTION C**  
**TECHNICAL REQUIREMENTS**  
**FOR RELIGIOUS MEAL KOSHER/HALAL**

**C-1 Description**

**8970-01-E10-0001 Meal, Religious, Kosher** - individual, ready-to-eat, multiple meals per box. Unit of Issue: Box

**8970-01-E10-0002 Meal, Religious, Halal** - individual, ready-to-eat, multiple meals per box. Unit of Issue: Box

**C-2 Salient Characteristics**

a) All food components shall be ready to eat (no preparation necessary) except as otherwise permitted by this document. The entire contents of each meal shall be certified as kosher or halal, as applicable. Entrees and complementary items requiring kosher or halal certification in order to be labeled as such shall be certified in accordance with the requirements as stated in C-3 of this document and with such other requirements as may be deemed necessary by the religious certification authorities.

b) Each meal shall consist of one kosher or halal religiously certified entrée and religiously certified/acceptable complementary items sufficient to provide the nutritional requirements set forth further below. Dry beverage base powders may be included. In addition, an accessory packet, condiments/seasoning, dinning kit (containing salt and sugar), matches, toilet tissue, insert card, moist towelette, napkin, and the Flameless Ration Heater (FRH) shall be included for each meal.

c) Each meal shall provide a minimum of 1200 calories. Fat, protein, and carbohydrate calories shall be present in the percentage values of the total calories as follows:

NUTRIENT	AS PERCENT OF TOTAL VARIETY 1/
Fat	29-40
Protein	11-13
Carbohydrate	Not less than 48

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d) The minimum average nutrient levels of the meals are listed below: 1/

<b>NUTRIENT</b>	<b>UNIT</b>	<b>AMOUNT</b>
Vitamin A	mcg RE	333.00
Vitamin D	Mcg	3.30
Vitamin E	mg TE	5
Ascorbic Acid	Mg	33.3
Thiamin	Mg	.60
Riboflavin	Mg	.73
Niacin	mg NE	8.00
Vitamin B-6	Mg	.73
Folacin	Mcg	133.00
Vitamin B-12	Mcg	1.00
Calcium	Mg	333
Phosphorus	Mg	267.00
Magnesium	Mg	140
Iron	Mg	6.00
Zinc	Mg	5.00
Sodium	Mg	1667.00 2/
Potassium	Mg	1067

1/ If one variety of meal is offered, the meal shall provide not less than the listed nutrient values. If two or more varieties of meals are offered, the average sum of the nutrients shall provide not less than the listed nutrient values.

2/ this value does not include salt packet.

e) Each shipping container shall contain 12 meals and accessory packets. The entrees and complementary items that comprise a particular meal shall be indicated.

f) Kosher and halal meals shall not be intermingled within a shipping container.

g) Shipments destined for government inventory control points shall not have kosher and halal shipping containers intermingled on the pallets. When shipments are destined for direct vendor delivery to consuming organizations, and the shipment includes less than a unit load, the shipping containers may be intermingled, provided the unit load is clearly marked to indicate the quantities of each.

h) The minimum shelf life of the meal, to include all components of the meal, shall be ten months at 80° F from the time the meal is delivered.

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**C-3 CONTRACTOR'S RESPONSIBILITY FOR RELIGIOUS CERTIFICATION:**

The contractor and/or subcontractor shall be responsible for obtaining the services of a recognized kosher supervision agency that is prepared to meet the requirements for kosher certification; and a recognized halal supervision agency that is prepared to meet the requirements for halal certification. The contractor and/or subcontractor shall be responsible for ensuring that appropriate kosher and/or halal guidelines are followed. The contractor shall ensure that the kosher and halal inspectors are fully familiar with all relevant aspects of the production. Certificates of compliance showing that all ingredients meet kosher and/or halal requirements must be provided. The kosher and halal inspectors may provide a list of ingredients not requiring certification. Items requiring kosher and/or halal inspection shall not be used prior to approval. Materials and packaging may, at the discretion of the kosher and/or halal inspectors, require controlled storage and may need to be released for each day's production by the kosher and/or halal inspectors. Only equipment that has been approved by kosher and/or halal inspectors may be used. These procedures shall be documented by the contractor in conjunction with the kosher and/or halal inspectors. Kosher and/or halal inspectors shall have access to all parts of production/storage facilities at all times. Records of attendance (dates and times) of kosher and/or halal inspectors at the facility, or at any supplier's facility, must be recorded.

**C-4 MISCELLANEOUS REQUIREMENTS:**

- a) A nutritional profile of each meal and complete ingredient descriptions of each component shall be provided by the Offeror with the offer. Such submission shall not relieve successful Offerors from complying with any of the provisions of these requirements.
- b) Evidence of an insect or rodent infestation, foreign material, or contamination involving any component item or final packed case shall be cause for rejection of the involved lot.
- c) Packaging, labeling, packing, marking, and unitization shall be as specified in this document.

**C-5 REGULATORY REQUIREMENTS:**

- a) All products shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, processing, thermoprocessing, packaging, labeling, packing, storage, and distribution of those products and with all applicable provisions of the Federal Food, Drug and Cosmetic Act and regulations promulgated there under.

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**C-6 PRODUCT TECHNICAL DATA:**

- a) Individual packages and shipping containers for all products produced for this procurement shall have the appropriate kosher and/or halal certification symbol(s) (a “trademark” symbol or the name of the certifying rabbinical and halal organizations must be used) and/or markings on individual packaging and shipping containers. For kosher products, the packages shall be marked with their status as dairy, parve, or meat as determined by the appropriate kosher inspector.
- b) All packaging/transportation of foods shall be in packages, containers, vessels, or vehicles that have been properly prepared religiously (kosher and halal)
- c) Packaging and labeling materials shall be controlled and segregated in such a way that only the kosher and/or halal inspectors can release that material for the day’s production.
- d) Fish products shall only be obtained from fish with fins and removable scales. If fish products (including fish gelatin) are used in any kosher dairy or parve product, the proper labeling must be provided, for example, kosher-parve or kosher-dairy.

**SECTION D**  
**PACKAGING/LABELING**  
**PACKING/MARKING/UNITIZATION**

**D-1 PACKAGING:**

a) Commercial packaging is acceptable, if such packaging will provide the required ten month shelf life.

**D-2 LABELING:**

a) All labeling shall be in accordance with FDA and USDA requirements including nutritional facts labeling in accordance with the Nutritional Labeling and Education Act (NLEA). Maximum size of print for such required USDA/FDA labeling shall be the minimum size permitted by those requirements.

b) The date of pack shall be in the clear. The date of pack shall be the date the product was placed in the primary package.

**D-3 PACKING:**

a) Shipping containers shall comply with the requirements of the National Motor Freight Classification or Uniform Freight Classification, as applicable.

**D-4 MARKING:**

a) Commercial marking of shipping containers is acceptable, except that the Contract Number, NSN, Item Description, and Date of Pack shall be included. The Date of Pack shall be in the clear.

**D-5 UNITIZATION:**

a) Shipping containers shall be palletized and stretch wrapped in accordance with Type III, Class G requirements of DSCP Form 3507. In addition, a top pad shall be applied and the unit load height shall be not greater than 54 inches.

All Accessory Pack versions will be in a clear plastic bag with a card insert, packed 12/cs. Current kosher and halal certification letters for all components should be on file and available to every consumer requesting a copy. Modular ration format will be used with a variety of 12 main course meals in one case, plus 12 accessory packs in another case, packed together into one master shipper. The Master shipper will have both the kosher and halal symbols/names displayed applicable to the appropriate item checked off and will show a best used by date. The kosher and halal symbols/names shall appear on the insert card.

Product Demonstration Models (PDMs) are required in accordance with DLAR 4155.2, DSCP Clause 215P14 and the Packaging/Labeling/Packing/Marking/Unitization for the Technical Data for Religious Meal Kosher/Halal.

#### **PDM Approval**

The product shall comply in all respects with the salient Characteristics of the Technical Data for Religious Meal Kosher/Halal as amended in the Solicitation.

The offeror is required to submit the number/amount called for in the Solicitation. These shall be representative of the product, which the offeror proposes to furnish.

Samples and the Technical Proposal shall be submitted to the Contracting Officer.

Testing of the PDM shall be conducted by a Technical Panel for compliance with the Salient Characteristics of the Technical Data for Religious Meal Kosher/Halal, as amended in the Solicitation.

For products requiring USDA/USDC/AVI/DCMAO inspection, the offeror is also required to submit *approved* samples to the cognizant inspector/Inspection Activity.

The Government reserves the right to verify the analytical requirements of the product.

Failure of the product for any individual criteria shall result in the failure of the product overall.

**PERIODIC REVIEW SAMPLES**

All food components that are inspected by the USDA will be subject to periodic review sampling and examination/testing during contract production in accordance with the following criteria:

Nine sample units of each item produced will be randomly selected throughout the day's production by the USDA Inspector from not less than one of each five consecutive lots produced. The USDA Inspector shall provide the samples to the Contractor's representative, who will ship them to the following addresses at the contractor's expense once per month:

Six samples will be sent to:  
USDA-AMS, F&V Division  
Processed Products Branch  
P.O. Box 96456 Rm 0726 So. Building  
ATTN: DCIS  
Washington, DC 20090-6456  
(202) 720-4693

Three samples will be sent to:  
U.S. Army Soldier & Biological/Chemical Command  
Natick Center for Excellence  
ATTN: AMSSB-RCF\_F(N)  
Natick, MA 01760-5018  
(508) 233-5907/4402/4743