

TECHNICAL DATA FOR ENTREES, STARCHES, SOUPS

All changes on or after 31 May 2005 are available at <http://www.dscpl.dla.mil/subs/subsbo/specs/asmreq/m026.pdf> and are applicable to this Technical Data.

C-1 DESCRIPTION/SPECIFICATION

8970-00-149-1094

MEAL, READY-TO-EAT, INDIVIDUAL, menus no. 1-12 (Case A); menus no. 13-24 (Case B), 12 meals per shipping case, ACR-M-026, 27 April 2005. TPK-2 item.

C-2 CONTRACTOR FURNISHED MATERIAL (CFM)

ENTREES, STARCHES, SOUPS

BEEF ENCHILADA IN SAUCE, Packaged in a Flexible Pouch, Shelf Stable, PCR-B-010, September 30, 1999 8940-01-479-1722

BEEF PATTY, GRILLED, Packaged in a Flexible Pouch, Shelf Stable, PCR-B-029, 15 November 2000 8905-01-486-7128

BEEF RAVIOLI IN MEAT SAUCE, Packaged in a Flexible Pouch, Shelf Stable, PCR-B-021. 15 November 2000 8940-01-426-0553

BEEF ROAST WITH VEGETABLES, Packaged in a Flexible Pouch, Shelf Stable, PCR-B-035, 24 October 2001, 8940-01-492-4940

BEEF STEW, Packaged in a Flexible Pouch, Shelf Stable, PCR-B-020, 15 November 2000, 8940-00-149-1088

CAJUN RICE WITH BEANS AND BEEF SAUSAGE, Packaged in a Flexible Pouch, Shelf Stable, PCR-C-049, 6 Aug 02, 8940-01-509-8213

CHEESE OMELET WITH VEGETABLES, Packaged in a Flexible Pouch, Shelf Stable, PCR-C-054, 16 June 2004, 8940-01-525-3600

CHEESE TORTELLINI IN TOMATO SAUCE, Packaged in a Flexible Pouch, Shelf Stable, PCR-C-020, 8 October 8, 1998, 8940-01-397-6661

CHICKEN BREAST STRIPS WITH CHUNKY STYLE SALSA, Packaged in a Flexible Pouch, Shelf Stable, PCR-C-0002, September 22, 1997 8940-01-445-9335

CHICKEN FAJITA, Packaged in a Flexible Pouch, Shelf Stable, PCR-C-055, 28 May 2004, 8940-01-525-3605

CHICKEN, NOODLES AND VEGETABLES IN SAUCE, Packaged in a Flexible Pouch, PCR-C-021, 8 October 1998, 8940-01-426-2282

CHICKEN BREAST FILLET, Packaged in a Flexible Pouch, Shelf Stable, PCR-C-022, October 8,1998 8905-01-373-2537

CHICKEN BREAST FILLET, IN TOMATO SAUCE, WITH CAVATELLI, Packaged in a Flexible Pouch, Shelf Stable, PCR-C-023, October 8,1998 8940-01-413-0232

CHILI AND MACARONI, Packaged in a Flexible Pouch, Shelf Stable, PCR-C-027, 15 November 2000 8940-01-375-4375

CHILI WITH BEANS, Packaged in a Flexible Pouch, Shelf Stable, PCR-C-062, 19 October 2004, 8940-01-329-7485

JAMBALAYA, WITH HAM AND SHRIMP. Packaged in a Flexible Pouch, Shelf Stable, PCR-J-001, September 30, 1999 8940-01-479-1734

MEAT LOAF WITH BROWN ONION GRAVY, Packaged in a Flexible Pouch, Shelf Stable, PCR-M-0001, September 22, 1997 8940-01-448-5739

PENNE WITH VEGETARIAN SAUSAGE CRUMBLES IN SPICY TOMATO SAUCE, Packaged in a Flexible Pouch, Shelf Stable, PCR-P-036, 10 August 2004, 8940-01-525-3617

PORK RIB, BONELESS, IMITATION SMOKE FLAVORING ADDED, Packaged in a Flexible Pouch, Shelf Stable, 25 October 2001 PCR-P-028, 8905-01-492-4982

SLOPPY JOE FILLING, Packaged in a Flexible Pouch, Shelf Stable, PCR-S-013, 10 August 2004, 8940-01-525-3618

SPAGHETTI WITH MEAT AND SAUCE, Packaged in a Flexible Pouch, Shelf Stable, PCR-S-0002, 5 November 1997, 8940-01-224-5675

TUNA, Chunk, White (Albacore), Water Packed, Regular Salt/Sodium Level, Packaged in a Flexible Pouch, Shelf Stable, CID A-A-20155, 8 October 2004, 8905-01-527-8365

VEGETABLE MANICOTTI IN TOMATO SAUCE, Packaged in a Flexible Pouch, Shelf Stable, PCR-V-003, 24 October 2001, 8940-01-492-4978

VEGGIE BURGER IN BARBECUE SAUCE, Packaged in a Flexible Pouch, Shelf Stable, PCR-V-004, 5 August 2002, 8940-01-509-8219

BEANS WESTERN, PCR-B-011, Packaged in a Flexible Pouch, Shelf Stable,
1 October 1998, 8940-01-454-4915

CLAM CHOWDER, NEW ENGLAND STYLE, Packaged in a Flexible Pouch,
Shelf Stable, PCR-C-045, 25 October 2001 8935-01-492-4993

HASH BROWNS WITH BACON, Packaged in a Flexible Pouch, Shelf Stable, PCR-H-012, 16
June 2004, 8940-01-525-3619

MACARINO AND CHEESE, MEXICAN STYLE, Packaged in a Flexible Pouch, Shelf Stable,
PCR-M-009, 6 August 2002, 8940-01-509-8210

MEXICAN STYLE CORN, Packaged in a Flexible Pouch, Shelf Stable, PCR-M-013, 12
October 2004, 8915-01-527-2312

POTATOES, MASHED, Packaged in a Flexible Pouch, Shelf Stable, PCR-P-011,
September 30, 1999 8920-01-479-1749

REFRIED BEANS, Packaged in a Flexible Pouch, Shelf Stable, PCR-R-007, 10 October 2002,
8940-01-509-8209

RICE, MEXICAN, Packaged in a Flexible Pouch, Shelf Stable, PCR-R-001, Type
II, 1 October 1998, 8940-01-400-0517

YELLOW AND WILD RICE PILAF, Packaged in a Flexible Pouch, Shelf Stable,
PCR-R-001, Type III, 1 October 1998, 8940-01-467-2507

SNACK BREAD, WHEAT, Packaged in a Flexible Pouch, Shelf Stable, PCR-S-009, Type I,
September 30, 1999, 8920-01-458-7325

TORTILLAS, Packaged in a Flexible Pouch, Shelf Stable, PCR-T-008, 16 August 2004, 8920-
01-525-3622

C-3 DATE OF PACK

For entrée, starch and soup components: Acceptance will be limited to product
processed and packed subsequent to date of award.

C-4 MISCELLANEOUS REQUIREMENTS

a. This solicitation incorporates the entrée, starch, and soup component individual performance-
based contract requirements (PCRs) to form an integrated technical data package. Individual
quality assurance and packaging provisions are contained in each PCR. ALL requirements,
including Performance Requirements, Quality Assurance Provisions, and Packaging
Requirements for the appropriate PCR apply.

b. A nutritional analysis for each product requiring a Performance-based Contract Requirement

(PCR) shall be provided to The U.S. Army Soldier and Biological Chemical Command (SBCCOM) with the award of the military contract and each time there is a major formulation change. The nutritional analysis shall be generated by the Genesis, Product Development and Labeling Software by ESHA, version 6.2 or higher and be sent electronically to SBCCOM (attn: jav1ward@natick-emh2.army.mil). For each item, the Genesis food list files shall be provided for 100-gram portion sizes along with the food item files (for unique items entered into the contractors database). The ingredients and the weight of each ingredient shall be included for each formulation. The nutrients included shall be as follows: Weight (g); kilocalories; protein (g); carbohydrates (g); dietary fiber (g); fat-total (g), fat-saturated (g); fat-monounsaturated (g); fat-polyunsaturated (g); cholesterol (mg); water (g); ash (g); vitamin A (retinol equivalents); thiamin-vitamin B1 (mg); riboflavin-vitamin B2 (mg); niacin-vitamin B3 (mg); vitamin B6 (mg); vitamin B12 (mcg); vitamin C (mg); vitamin D (mcg); vitamin E-alpha equivalents (mg); folate (mcg), calcium (mg); copper (mg); iron (mg); magnesium (mg); phosphorus (mg); potassium (mg); sodium (mg); zinc (mg). The nutrients as required under the Nutrient content paragraph and the verification of the nutrients as required under the Methods of Inspection paragraph in each Performance-based contract Requirements document are still mandatory.

c. The procedures contained in the ‘Integrated Pest Management (IPM) Program Requirements for Operational Rations’, December 1998, and the “Contractor Sanitation Program - Operational Rations”, December 1998 are required and apply to all assembly and food component operations except as exempted in Section E of this document (see attached IPMP and sanitation programs). In addition, evidence of an insect or rodent infestation, foreign material, or contamination involving any component item, filled and sealed accessory packet, filled and sealed menu bag, or final assembly packed case will be cause for rejection of the involved lot.

d. Components shall be utilized in assembly operations on a first-in-first-out basis (or oldest manufacturer’s date of pack when received). Contractor shall be solely responsible for the proper care and storage of all components.

e. Unless otherwise specified in individual item requirements, the thermoprocessing of (1) meat, poultry, and fish with sauce and gravy, (2) vegetables with sauce, (3) meat and poultry in loaf, slice, or solid form, and (4) fruit shall be in accordance with MIL-PRF-44073F, Packaging of Food in Flexible Packages.

f. The packaging, labeling, packing, marking, unitization, inspection and acceptance of (1) meat, poultry, and fish with sauce and gravy, (2) vegetables with sauce, (3) meat and poultry in loaf, slice, or solid form, and (4) fruit shall be in accordance with the applicable Section C, D, or E of the TECHNICAL DATA FOR ENTREES AND STARCHES.

g. The provisions contained in Title 21, Chapter 1, Code Of Federal Regulations, Part 110 “Current Good Manufacturing Practice In Manufacturing, Packaging Or Holding Human Food” are applicable.

h. 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 thereunder.

i. As required by 48 CFR 246.471-1 Subsistence; AR 40-657, Veterinary/Medical Food Inspection and Laboratory Service; DLAR 4155.3, Inspections of Subsistence Supplies and Services; Clause 52.246-9P31, ‘SANITARY CONDITIONS (JAN 1992) DPSC,’ contained in DPSC Master Solicitation 3595; and as clarified by the Armed Forces Food Risk Evaluation Committee, 31 JAN 1996; all Operational Ration food components will originate from sanitarily approved establishments . Acceptable sanitary approval is constituted by listing in the “Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement,” published by the U.S. Army Veterinary Command (VETCOM), or an establishment inspected and approved by the U.S. Department of Agriculture (USDA) or the U.S. Department of Commerce (USDC) and possessing a USDA/USDC establishment number. This requirement applies to all GFM and CFM

Operational Ration food components and to all Operational Ration types. Requests for inspection and “Directory” listing by VETCOM will be routed through DPSC-FTR for coordination and action. Situations involving sole sources of supply, proprietary supply sources, and commercial brand name items will be evaluated directly by the Chief, DPSC-FTR, in coordination with the Chief, Approved Sources Division, VETCOM.

j. In view of the fact that the ANSI/ASQC Z1 .4-1993 Standard does not contain the definitions for critical, major, and minor defects, the following definitions become contractually binding through their inclusion here:

(1) Critical defect. A critical defect is a defect that judgment and experience indicate would result in hazardous or unsafe conditions for individuals using, maintaining, or depending on the item; or a defect that judgment and experience indicate is likely to prevent the performance of the major end item, i.e. the consumption of the ration.

(2) Major defect. A major defect is a defect, other than critical that is likely to result in failure, or to reduce materially the usability of the unit of product for its intended purpose.

(3) Minor defect. A minor defect is a defect that is not likely to reduce materially the usability of the unit of product for its intended purpose, or is a departure from established standards having little bearing on the effective use or operation of the unit.

SECTION D PACKAGING, LABELING, PACKING, MARKING, AND UNITIZATION PROVISIONS

SECTION D PACKAGING, LABELING, PACKING, MARKING, AND UNITIZATION, PROVISIONS CONTAINED IN THIS TECHNICAL DATA PACKAGE APPLY TO BOTH ENTRÉE AND COMPONENT ITEMS.

ALL PCR SECTION D PROVISIONS APPLY

SECTION E INSPECTION AND ACCEPTANCE PROVISIONS

SECTION E INSPECTION AND ACCEPTANCE PROVISIONS CONTAINED IN THIS TECHNICAL DATA PACKAGE APPLY TO BOTH ENTREE AND COMPONENT ITEMS.

SEE ALSO INDIVIDUAL COMPONENT QUALITY ASSURANCE PROVISIONS AND APPLICABLE TABLE OF PRODUCT DEFECTS CONTAINED IN PCR FOR EACH ITEM. ALL PCR SECTION E INSPECTION AND ACCEPTANCE PROVISIONS APPLY.

SECTION J REFERENCE DOCUMENTS

SEE SECTION J DOCUMENTS LISTED FOR ASSEMBLED MRE AND CFM COMPLEMENTARY ITEMS.