

MISC. TECHNICAL REQUIREMENTS FOR ASSEMBLED MREs AND CFM COMPLEMENTARY ITEMS:

DESCRIPTION/SPECIFICATION

NSN: 8970-00-149-1094

Meal, Ready-to-Eat, Individual, menu numbers 1-12, (Case A); menu numbers 13-24 (Case B); 12 meals per shipping case; ACR-M-026; TPK-2 item

SECTION C:

- a.** 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.
- b.** Components shall be utilized in assembly operations on a first-in-first-out basis (or oldest manufacturer’s date of pack when receipted). Contractor shall be solely responsible for the proper care and storage of all components.
- c.** Maximum stacking height of assembled ration unit loads shall not be greater than four high.
- d.** 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.
- e.** The PACKAGING, labeling, packing, marking, and unitization 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 Section D, TECHNICAL DATA FOR ENTREES, STARCHES AND SOUPS.
- f.** 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.
- g.** 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. However, for all items thermostabilized by retorting, each filled and sealed pouch shall be in the retort process within two hours after sealing.
- h.** 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; DSCP Clause 52.246-9P31, ‘SANITARY CONDITIONS (JAN 1992) DSCP,’ contained in the solicitation for this product, 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 DSCP-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, DSCP-FTR, in coordination with the Chief, Approved Sources Division, VETCOM.

i. In addition to the requirements of any applicable COMMERCIAL ITEM DESCRIPTION (CID) or PERFORMANCE-BASED CONTRACT REQUIREMENT (PCR) for the components cited herein, all requirements, including the Performance Requirements, of the QUALITY ASSURANCE PROVISIONS AND PACKAGING REQUIREMENTS for the applicable CID or PCR are applicable.

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.

k. However for all items thermostabilized by retorting, each filled and sealed pouch shall be in the retort process within two hours after sealing."

l. Additionally, the following applies to perishable raw and cooked beef, chicken, pork, turkey, and other meats used in the production of end items intended for operational rations. All perishable meats shipped from the supplier to the processing plant shall be accompanied by either a USDA Grading Certificate (if required) or a COC indicating compliance to specified requirements, initial chilling or freezing date of the product as applicable. The ingredient supplier shall certify compliance with processing and PACKAGING requirements for formed or breaded meats. Under no circumstances shall any meat or meat product be older than 180 days at time of use:

1. Chilled meats: Meats received in the chilled state shall have not been previously frozen and shall have been held at an internal temperature of 28~ to 40~ Fahrenheit for a period not to exceed 4 days following initial chilling and prior to preparation and further processing. Upon arrival at the processing plant, if chilled product is not used within 72 hours, it shall be frozen and stored at a temperature not to exceed 0 degrees Fahrenheit. Frozen product must be used within 180 days after initial freezing.

2. Frozen meats: Frozen meats received at the processing plant may be accepted provided the product internal temperature has never exceeded 20 degrees Fahrenheit. Upon arrival at the processing plant, if not used immediately, the product shall be stored at a temperature not to exceed 0 degrees Fahrenheit, and product must be used within 180 days after initial freezing.

DATE OF PACK

- a. For the assembled ration: Acceptance will be limited to assembled rations containing components, including the flameless ration heater, which have been processed and packed subsequent to date of award, except as otherwise specified below.
- b. For thermostabilized entrees/starches, cakes, and for components not otherwise listed below: Acceptance will be limited to product processed and packed subsequent to date of award.
- c. For thermostabilized and hot filled fruits and other seasonal crop components (i.e., peanuts, raisins): Acceptance will be limited to product processed and packed subsequent to date of award and from the latest season's crop.
- d. For crackers: Acceptance will be limited to product manufactured and packed subsequent to date of award. For ration assembly, the crackers shall not be more than 90 days old at time of unit PACKAGING.

MISC. PACKAGING LABELING, PACKING MARKING, AND UNITIZATION REQUIREMENTS FOR ASSEMBLED MREs AND COMPLIMENTARY CFM COMPONENTS:

SECTION D: COMPONENT PACKAGING

Subassembly packet/accessory packet: In accordance with D-1. A. (1) of ACR-M-026
Meal bag: In accordance with D-1. A. (3) of ACR-M-026

ASSEMBLY

Subassembly packet/accessory packet: In accordance with D-1. B. (1) of ACR-M-026
Meal bag: In accordance with D-1. B. (2) of ACR-R-026

LABELING:

Subassembly packet/accessory packet: In accordance with D-2. A. of ACR-M-026.
Meal bags: In accordance with D-2. B. and Figure 1 of ACR-M-026.

PACKING: Meal bags shall be packed into shipping cases in accordance with D-3 A. of ACR-M-026.

MARKING:

ASSEMBLED RATION SHIPPING CONTAINERS 1/2/: In accordance with DSCP 3556, and Section D-5 of ACR-M-026 The following markings shall be applied to the shipping cases end panel. The markings shall be positioned on the end panel as specified in Section D-5 of ACR-M-026.

8970-00-149-1094
MEAL, READY-TO-EAT, INDIVIDUAL
12 MEALS A/A
WT. _____ CU. _____
CONTRACT NO. _____
NAME AND ADDRESS OF ASSEMBLY CONTRACTOR
U. S. GOVERNMENT PROPERTY –
COMMERCIAL RESALE IS UNLAWFUL

1/ The shipping containers shall contain all of the required markings. The ration assembler shall be responsible for applying the required markings. The shelf life for the assembled ration is 36 months, and shall be used in computing the Inspection/Test date.

2/ For line items scheduled for delivery to controlled storage, the following additional special markings shall be printed on pressure sensitive labels. One label shall be applied to each case end panel on the end opposite the contractual markings and one label shall be applied adjacent to the unit load markings and shall read as follows:

DSCP OWNED STOCKS (ACCT. NO. SCO300)

NOTICE

THIS PRODUCT HAS BEEN HELD UNDER CONTROLLED TEMPERATURE AND HUMIDITY CONDITIONS AND SHOULD NOT BE CONSIDERED OVERAGE BECAUSE OF DATE OF PACK AND THE DATE OF PACK SHOULD NOT BE THE CONTROLLING FACTOR IN DETERMINING ISSUANCE AND UTILIZATION OF THE PRODUCT FURTHER REFRIGERATION IS NOT REQUIRED.

The lettering of the above label shall be 1/4 inch solid letters with the exception of the word “NOTICE” which shall be 1/2 inch solid letters. Alternatively, and solely at the contractor’s option, the controlled storage markings as described above may be preprinted on the shipping container or otherwise marked under any applicable requirements cited for marking of shipping containers. Under this alternative, it is the responsibility of the contractor to determine the quantity, if any, of such preprinted shipping containers that will be necessary and it remains the responsibility of the contractor to properly mark the shipping containers as required by contractual documents.

When the shipping container contains FRHs, in order to be in compliance with OSHA requirements, the following information must appear on a major flap of the shipping case closure immediately to the right of the marked end panel.

“Note: WATER ACTIVATED Flameless Ration Heater,
NSN 8970-01-321-9153, supplied in each menu bag.”
(Upper case letters not more than 1/4 inch high; lower
case letters not less than 3/16 inch high).

ASSEMBLED RATION UNIT LOADS:

Unit loads shall be marked in accordance with DSCP 3556 except the identification, contract data, and special markings shall not apply, and in lieu thereof, unit loads shall be marked as follows:

- A. GROSS WEIGHT AND CUBE 1/
- B. NUMBER OF SHIPPING CONTAINERS PER LOAD (E.G., 48 CS).

Marking may be accomplished by stenciling, printing or by pressure sensitive labels and shall be positioned on two adjacent sides of the load. Size of lettering shall be not less than 1/2 inch and shall be black. Markings shall be legible, non-fading and durable.

1/ Gross weight and cube shall include the weight and dimensions of the pallet base. The gross weight and cube may be determined by weighing and measuring 5 or more fully unitized loads (or weighing components separately) for determining the average weight and cube of the unit load.

In addition to the above marking requirements, each unit load shall be provided with a Material Safety Data Sheet (MSDS) in accordance with MIL-R-44398. The MSDS shall be placed inside a clear plastic sleeve, or a translucent plastic sleeve clearly printed in dark contrasting ink with "MSDS ENCLOSED". The plastic sleeve shall be securely attached to one side of the unit load with pressure sensitive tape or adhesive. A copy of the MSDS must be included with the shipping papers and a copy must also be placed in the vehicle manifest.

UNITIZATION:

Shipping cases shall be palletized in accordance with Type I, Class C requirements of DSCP FORM 3507 and Section D of ACR-M-026. Unit load height shall not exceed 44 inches. 1/ 2/

1/ Pallets shall conform to requirements cited in the General Requirements Section of DSCP FORM 3507.

1/ Three (3) stringer construction is acceptable.

Wooden Pallets:

All wooden pallets and wood containers produced entirely or in part of non-manufactured softwood (coniferous) species shall be constructed from Heat Treated (HT to 56 degrees Centigrade for 30 minutes) coniferous material and certified accordingly by an accredited agency recognized by the **American Lumber Standard Committee, Incorporated (ALSC)** in accordance with Non-manufactured Wood Packing Policy and Non-manufactured Wood Packing Enforcement Regulations (see URL: <http://www.alsc.org>). All wooden pallets, and containers, produced **entirely** of non-manufactured hardwood species shall be identified by a permanent marking of "NC-US", 1.25 inches or greater in height, accompanied by the CAGE code of the **pallet** manufacturer and the month and year of the contract. On pallets, the marking shall be applied to the stringer or block on diagonally opposite sides and ends of the pallet and be contrasting and clearly visible. On containers, the marking shall be applied on a side other than the top or bottom, contrasting and clearly visible.

NOTE: Pallet suppliers who are in need of a Commercial and Government Entity (CAGE) code, in order to meet the above cited marking requirement, must submit the following information to the appropriate DSCP-FTR Contract Administrator through the Prime Contractor:

- (1) Complete Company (Pallet Manufacturer's) Name
- (2) Pallet manufacturer's Full Address
- (3) Pallet manufacturer's Point of Contact (POC)
- (4) Pallet manufacturer's phone number

DSCP-FTR will advise the Prime Contractor of the Pallet Manufacturer's assigned code.

B. CFM COMPLEMENTARY COMPONENTS:

(SEE SEPARATE PART FOR ENTREE/STARCH/SOUPS COMPONENT REQUIREMENTS)

In addition to individual component labeling requirements, all components shall be labeled in accordance with all applicable FDA and USDA requirements, including 'NUTRITION FACTS' labeling in accordance with the Nutrition Labeling And Education Act (NLEA).

When the unit packager/assembler is overwrapping commercially wrapped and labeled product that meets the requirements of the NLEA, it will only be necessary to apply product name and date of pack to the overwrapped pouch.

In lieu of the PACKING, MARKING, AND UNITIZATION REQUIREMENTS cited under individual components in this section, the following PACKING, MARKING, AND UNITIZATION REQUIREMENTS may be utilized for CFM components.

PACKING: It shall be the responsibility of the Assembly Contractor to ensure that CFM product shipped to a unit packager and/or to the assembly point is packed in accordance with paragraph 5.1.4.2 of ASTM D 3951 to assure product compliance with applicable end item requirements.

MARKING: Marking of CFM product shipping containers shipped to a unit packager and/or to the assembly point shall be in accordance with paragraph 5.1.6.2 of ASTM D 3951 provided that a production lot number that indicates the production date of the contents is included. The lot number on the shipping container may be in the clear', a Julian date code, or such other code as must be explained in a letter to the Contracting Officer and to the applicable inspection personnel.

UNITIZATION: It shall be the responsibility of the Assembly Contractor to ensure that CFM product shipped to a unit packager and/or to the assembly point is unitized in accordance with paragraph 5.1.5 of ASTM D 3951 to assure product compliance with applicable end item requirements.

ALTERNATIVE PACKING FOR SHIPMENT TO RATION ASSEMBLER

When the product processing plant and the ration assembler are located in close proximity to each other, and alternative method of conveyance that utilizes reusable containers or totes and is mutually suited to both plant operations, may be submitted to the contracting officer for determination of adequacy and approval for use. Proposals shall include a proposed system of labeling/marketing for maintenance of lot from processor to assembler.

REFERENCE DOCUMENTS FOR ASSEMBLED MREs AND COMPLEMENTARY CFM COMPONENTS:

Section J:

ACR-M-026, Meal, Ready-to-Eat (MRE), Assembly Requirements, 15 February 2005.
PACKAGING of Food in Flexible Pouches, MIL-PRF-44073F, 4 September 2001.
Loads, Unit: Preparation of Semiperishable Subsistence Items, DSCP Form 3507, 10 May 2005.
Marking Instructions for Shipping Cases, Sacks, and Palletized/Containerized Loads of Perishable and Semiperishable Subsistence. DSCP Form 3556, February 2004.
DSCP Instruction, Procedures for Alternative Skip-Lot End Item Inspection Requirements for Government End-item Verification Inspections for Operational Rations, March 2001.
Colors, Federal Standard 595B, 11 January 1994.
Sanitation Requirements for Food Establishments. MIL-STD-3006, 20 August 2000.
Sampling Procedures and Tables for Inspection by Attributes. ANSI/ASQC Z1.4, 1993.
Standard Specification for Annealed Aluminum and Aluminum-Alloy for Flexible Barrier, Food Contact and Other Applications,. ASTM B 479-00, 2000.
Standard Practice for Fabrication of Fiberboard Shipping Boxes. ASTM 0 5118-95-1995 (Revalidated 2001).
Standard Practice for Methods of Closing, Sealing and Reinforcing Fiberboard Shipping Containers. ASTM D 1974-98, (Revalidated 2003).
Standard Specification for Polyethylene Film and Sheeting. ASTM 0 2103-03, 2003.
Standard Test Method for Seal Strength of Flexible Barrier Materials. ASTM F 88-00, 2000.
Official Methods of Analysis of AOAC International. 16th edition, March 1998; 4th revision volumes I & II.
U.S. Food Chemicals Codex. 5th edition, October 2003. Committee on Specifications, National Academy Press.
Individual Product Performance-based contract requirements (PCRs)

CFM COMPLEMENTARY COMPONENTS:

All changes on or after 30 March 2005 are available at <http://www.dscp.dla.mil/subs/subsbo/specs/asmreq/m026.pdf> and are applicable to this Technical Data.

Cranberries, Osmotically Dried, sliced, 56 gram flex, pg, Type VII, Fortification A, 8915-01-514-9298, CID A-A-20299, July 10, 2000, Packaging Requirements and Quality Assurance Provisions for CID A-A-20299, Fruits, Osmotically Dried, 27 November 2002.

Raisins, Osmotically Dried, 43 grams, flex, pg. 8915-01-525-3543, CID A-A-20299, July 10, 2000, Packaging Requirements and Quality Assurance Provisions for CID A-A-20299, Fruits, Osmotically Dried, 27 November 2002.

Cobbler, Cherry blueberry, 5.0 ounces, 8920-01-525-3546
PCR-C-058, Cobbler Packaged in a Flexible Pouch, September 24, 2004.

Beef Snacks, Kippered Beef, Strips (Chopped and Formed), Smoked, .80 ounce, flexibly packaged, Type II, Style A, Flavor 1, 8940-01-429-7067
CID A-A-20298, Beef Snacks, Cured, September 30, 1998.
Packaging and Quality Assurance Provisions for CID A-A-20298 Beef Snacks, Cured, 23 May 2002.

Cookie, Shortbread, Regular, Plain, pg, Type I, Style A, Flavor I, Class I, Package C, 8920-01-450-6485
CID A-A-20295, Cookies, February 9, 2004
Packaging Requirements and Quality Assurance Provisions for CID A-A-20295, Cookies, 17 August 2004.

Cookie, Fig Bar, Regular, Type I, Style P, Bake Type B, Class 1, Package C, 8920-01-510-7830
CID A-A-20295, Cookies, February 9, 2004
Packaging Requirements and Quality Assurance Provisions for CID A-A-20295, Cookies, 17 August 2004

Crackers, Plain, Approx. 4 in. square, partially scored but not separated, 2 crackers per bag, Type I, 8920-00-149-0795
PCR-C-037, Crackers, Fortified, Packaged in a Flexible Pouch, Shelf Stable, 23 December 2004.

Crackers, Vegetable, Approx. 4 in. square, partially scored but not separated, 2 crackers per bag, Type II, 8920-01-450-1921
PCR-C-037, Crackers, Fortified, Packaged in a Flexible Pouch, Shelf Stable, 23 December 2004.

Nuts, Peanuts, Dry Roasted, Salted, 1 oz. flex packaged, Type V, Style A, 8925-01-450-4234, CID A-A-20164, February 27, 2004, Packaging Requirements and Quality Assurance Provisions for CID A-A-20164C, Nuts, Shelled Roasted, 22 September 2004.

Nuts, Peanuts, Dry Roasted, Almond, Smoke Flavored (Unblanched), 19 grams flexibly packaged, Type IX, 8925-01-525-3957, CID A-A-20164, February 27, 2004, Packaging Requirements and Quality Assurance Provisions for CID A-A-20164C, Nuts, Shelled Roasted, 22 September 2004.

Nut Raisin Mix, Min 56 gm flex pg, Peanuts, Raisins, Walnuts, Almonds, and Filberts Type I (for MEAL, READY-TO-EAT)
8940-01-458-7305
PCR-N-002, Nut Raisin Mix, Packaged in a Flexible Pouch, Shelf Stable, 18 October 2004.

Nut-Raisin Mix, min 66 gm flex pg, Peanuts, Pan-Coated choc disks, Raisins, Walnuts, Almonds, and Filberts, Type II (Operational Ration Component)
8940-01-523-0786
PCR-N-002, Nut Raisin Mix, Packaged in a Flexible Pouch, Shelf Stable, 18 October

Snack Food, Potato Sticks, 1 oz (28.35 gm), flexibly packaged, Type I,
8940-01-349-4468
CID A-A-20195, Snack Foods, February 25, 2004.

Snack Food, Pretzels, Bavarian, 1 oz (28.35 gm), flexibly packaged, Type II, Style A,
8940-01-426-2494
CID A-A-20195, Snack Foods, February 25, 2004

Snack Food, Pretzels, Rods, 1 oz (28.35 gm), flexibly packaged, Type II, Style B,
8940-01-426-2496
CID A-A-20195, Snack Foods, February 25, 2004.

Snack Food, Pretzel, Sticks, 1 oz (28.35 gm), flexibly packaged, Type II, Style C,
8940-01-426-2499
CID A-A-20195, Snack Foods, February 25, 2004.

Snack Food, Pretzels, Twist, 1oz (28.35 gm), flexibly packaged, Type II, Style D,
8940-01-426-2497
CID A-A-20195, Snack Foods, February 25, 2004.

Snack Food, Pretzels, Nuggets, 1 oz (28.35 gm), flexibly packaged, Type II, Style E,
8940-01-426-2498
CID A-A-20195, Snack Foods, February 25, 2004.

Snack Food, Cheese Filled, Cheddar and Nacho, 1.8 oz (51.03 gm), flexibly packaged, Type II, Style F, Flavors 1 and 2, 8940-01-479-1850
CID A-A-20195, Snack Foods, February 25, 2004.

Snack Food, Baked Snack Cracker, Cheddar Cheese, (47 gm), flexibly packaged, Type V, Flavor 1, 8940-01-525-3549

CID A-A-20195, Snack Foods, February 25, 2002

Toaster Pastry, Strawberry, unfrosted, 1.6 oz to 2.2 oz (45 to 62 gm) ind serv pg, Type I, Style A, Class I, Flavor A, Shape I, 8920-01-521-7456, CID A-A-20211, 18 April 2002.

TOASTER PASTRY, brown sugar cinnamon, frosted, 1.6 to 2.2 oz (45 to 62 gm), ind serv pg, type I, style B, flavor c, fortification b, shape 1, 8920-01-527-8360, CID A-A-20211, 18 April 2002.

Cookie, Vanilla Sugar Cream Wafer, flexible pouch, 40 grams, 8920-01-493-4577
PCR-C-046, Cookie, Vanilla Sugar Cream Wafer, Packaged in a Flexible Pouch, shelf Stable, October 24, 2001.

HOT SAUCE $\frac{1}{8}$ fluid oz. glass bottle, Type II, (for Meal, Ready-To-Eat, Individual)
8950-01-101-9897
CID A-A-20097, Hot Sauce, May 23, 2003.

Ration Supplement, Flameless Heater, for Meal, Ready-to-Eat, for Ration assembly only,
8970-01-349-7049
MIL-R-44398, September 20, 1993.

Spoon, Picnic Plastic, high impact, 7 in, type IV, Item 13, (Operational Rations Component),
7340-01-508-2742
CID A-A-3109, June 15, 1998.

Seasoning Blend, salt free, 0.6 gm foil laminate pg, (for MEAL, READY-TO-EAT),
8950-01-487-1626
CID A-A-A-200001, Spices and Spice Blends, March 27, 2002.

Pepper, Red, grd, 2gm foil laminate pg, (for MEAL, READY-TO-EAT)
8950-01-487-1582
CID A-A-A-200001, Spices and Spice Blends, March 27, 2002.

Bag, Beverage, Hot, Zip-Lock Polybag, 8970-01-522-5200
MIL-PRF-32176, Bag, Hot Beverage, 22 October 2004.

Coffee, Instant, Freeze Dried, 1.7 gram, pg, Type III, Style A, 8955-01-304-3619
CID A-A-20184, Coffee, Instant, March 27, 2002.

Sugar, Refined Granulated, Cane or Beet, $\frac{1}{7}$ oz pg., Type A, Style A
8925-00-205-3144
CID A-A-20135, August 20, 2003.

Salt, Table Iodized, fine granulated or evaporated, 4 gm pg,
8950-00-641-8980
U. S. Food Chemicals Codex Sodium Chloride Monograph

Chewing Gum, Tablet, Sugar-Free, Flavored, 2/pg, Type I, Size B, Class 2, Flavors A thru C (for MEAL, READY-TO-EAT), 8925-01-523-4997
CID A-A-20175, May 23, 2003

Match, Safety Paper Matches in book form, 50 books per box, Standard pack, Type I, class A, 9920-00-174-3194

A-A-59489, Matches, Safety, September 24, 1999.

Paper, Toilet Tissue, (sheet form packet), sheet size 114.3 mm by 114.3 mm (4.5 in by 4.5 in.) 12 two ply or 24 one ply sheets per packet, Style II, Type A or B sheet size B (for Operational Rations Accessory Component), 8540-01-508-3708

CID A-A-59594, October 9, 2001.

Hand Cleaner Towelette, Premoistened Paper in a Packet, **Unscented**, Water Based, Type II (Operational Rations Component), 8520-01-507-9741

CID A-A-461, May 2, 1995