

DLA TROOP SUPPORT DIRECTORATE OF SUBSISTENCE



OPERATIONAL RATIONS DIVISION

CUSTOMER ORDERING HANDBOOK & UPDATE

“Feeding America’s Finest”





OPERATIONAL RATIONS

MISSION STATEMENT



The Operational Rations Business Unit provides streamline management of all Operational Rations Programs and a master strategy for the integration of the Nation's industrial base for these rations. Our primary focus is our Military Customers' requirements. We respond by implementing and providing Operational Rations Programs/Items and logistical infrastructures to support their use. Modern battlefield requirements demand subsistence support that adequately provides for the needs of our military personnel in extremely intense and highly mobile combat situations that can be easily adapted to the civilian sector for humanitarian feeding. We are committed to supplying both our present and future customers timely and quality products at an affordable cost. We are also responsible for Subsistence-wide Industrial Base, Value Management, Pest Management/Sanitation/Packaging, and Quality Audit Programs.

***Policy Statement:** It is DLA Troop Support policy NOT to sell rations to individuals, whether members of the Armed Services or civilians. The Department of Defense regulations and DLA policy permit the sale of rations to the following: U.S. military organizations, federal government-funded activities, activities empowered to perform a federal-government-legislated function, a DOD sponsored non-appropriated fund instrumentality, a State Department sponsored employee commissary located outside of the U.S., a foreign government when an authorized contractual relationship has been established, a federal government contractor, when the contract specifically provides for the purchase of stock fund items by the contractor and other entities when authorized by duly appointed officials. In some instances sales are only permitted to these entities if other conditions are met.



“Wherever you are, we’re there!”

The Operational Ration Programs depicted in this brochure reflect the joint efforts of Industry, the DLA Troop Support, and Natick Research, Development & Engineering Center on behalf of the Military Services.

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Additional Operational Ration information can be obtained from our web page at:

<http://www.troopsupport.dla.mil/subs/rations/index.asp>

All information in this publication is current as of the cover date, July 2011. Please refer to our web page for the most **“up-to-date”** information, including POC info and phone numbers.

For any questions regarding the Operational Rations Business Unit or this publication, please contact (215) 737-5648, DSN 444-5648.

Please give advance notice when requesting copies of this publication. We will try our best to accommodate all reasonable requests.

The PDF file of this publication can be located on-line at: http://www.troopsupport.dla.mil/subs/rations/rations_book.pdf

FIRST STRIKE RATION (FSR)

MENU 1	MENU 2	MENU 3
Filled French toast pocket Bacon cheddar pocket sandwich Pepperoni pocket sandwich Cheese spread, jalapeno Wheat snack bread Energy beverage Energy beverage Mini First Strike bar, mocha Mini First Strike bar, chocolate Dessert bar, peanut butter Beef snack, sweet BBQ Beef snack, teriyaki Zapplesauce Nut fruit mix Caffeinated gum	Brown sugar cinnamon toaster pastry Italian pocket sandwich Chunk chicken Tortillas Peanut butter Cracker, plain Energy beverage Energy beverage Mini First Strike bar, apple cinnamon Mini First Strike bar, cran-raspberry Dessert bar, mocha Beef snack, sweet BBQ Beef snack, teriyaki Zapplesauce Nut fruit mix Caffeinated gum Mayonnaise, fat free Hot sauce	Lemon poppy seed pound cake Honey BBQ beef pocket sandwich Albacore tuna Tortillas Cheese spread, plain Cracker, plain Energy beverage Energy beverage Mini First Strike bar, mocha Mini First Strike bar, cran-raspberry Dessert bar, chocolate banana nut Beef snack, sweet BBQ Beef snack, teriyaki Zapplesauce Nut fruit mix Caffeinated gum Mayonnaise, fat free Hot sauce
Access C Apple cider Towelette Salt Matches Tissue	Access B Lemon tea Towelette Salt Matches Tissue	Access A Coffee Cream substitute Sugar Towelette Salt Matches Tissue
Zip-lock pouch Towelette (2) Spoon	Zip-lock pouch Towelette (2) Spoon	Zip-lock pouch Towelette (2) Spoon

MEAL, READY-TO-EAT (MRE)

WHAT IS IT?

The Meal, Ready-To-Eat (MRE) is designed to sustain an individual engaged in heavy activity such as military training or during actual military operations when normal food service facilities are not available. The MRE is a totally self-contained operational ration consisting of a full meal packed in a flexible meal bag. The full bag is lightweight and fits easily into military field clothing pockets. Each meal bag contains an entree and a variety of other components as may be seen in the Table of Menus. For the current production year, menus 1 - 12 are designated case A, and menus 13 - 24 are designated case B. Each shipping pallet contains 24 A cases and 24 B cases. The net weight per case is approximately 22 lbs. and 1.02 cubic feet, while each pallet weighs 1,098 lbs. and is approximately 56.1 cubic feet.

WHAT IS IN IT?

The twenty-four different varieties of meals can be seen in the menu table. Components are selected to complement each entrée as well as provide necessary nutrition. Each meal also contains an accessory packet. The contents of one MRE meal bag provides an average of 1250 kilocalories (13 % protein, 36 % fat, and 51 % carbohydrates). It also provides 1/3 of the Military Recommended Daily Allowance of vitamins and minerals determined essential by the Surgeon General of the United States.

HOW DO I EAT IT?

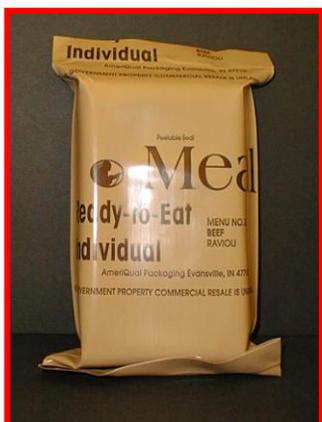
Except for the beverages, the entire meal is ready to eat. While the entree may be eaten cold when operationally necessary, it can also be heated in a variety of ways, including submersion in hot water while still sealed in its individual entree package. Since mid-1992, a flameless ration heating device has also been packed into each meal bag to heat the entree.

HOW LONG WILL IT LAST?

The shelf life of the MRE is three (3) years at 80 ° Fahrenheit. However, the shelf life can be extended through the use of cold storage facilities prior to distribution.

HOW CAN I GET IT?

The National Stock Number for a case of MREs (12 MREs per case) is 8970-00-149-1094. The point of contact is Debbie Sinno, (215) 737-3688, DSN: 444-3688, email Deborah.Sinno@dla.mil



MEAL, READY-to-EAT (MRE) MRE XXXI MENUS*

Menu #1	Menu #2	Menu #3
Chili with Beans Corn bread Cheese spread Crackers Toaster Pastry Dairyshake Spice, red pepper Accessory packet A Spoon Flameless ration heater Hot beverage bag	Chicken Fajita Refried Beans Cheese spread Tortillas Brownie Irish Cream Cappuccino Spice, seasoning blend Accessory packet B Spoon Flameless ration heater Hot beverage bag	Beef Ravioli Toaster pastry Cookies Cheese spread, Jalapeno Crackers Candy, caffeine mints Beverage, carb fortified, orange Hot sauce Accessory packet C Spoon Flameless ration heater Hot beverage bag
Menu #4	Menu #5	Menu #6
Maple Sausage Granola, milk, blueberries Peanut butter Jam Crackers Maple Muffin Top Beverage, sugar free, orange Syrup Accessory packet A Spoon Flameless ration heater	Chicken Breast w/ Tomato & Feta Cornbread stuffing Dried fruit Cheese spread Vegetable crackers Candy II Beverage, carbo electro Accessory packet A Spoon Flameless ration heater Hot beverage bag	Beef Patty Cheese spread w/ bacon Cheese filled crackers Nut raisin mix Wheat snack bread (2) Beverage, carb fortified BBQ Sauce Accessory packet A Spoon Flameless ration heater Hot beverage bag
Menu #7	Menu #8	Menu #9
Beef Brisket Biscuit Cookies Cheese spread Crackers Candy I Cocoa Accessory packet B Spoon Flameless ration heater Hot beverage bag	Meatballs w/Marinara Sauce Garlic mashed potatoes Cheddar cheese Tortillas Nuts First Strike bar Beverage, carb fortified Butter granules Accessory packet C Spoon Flameless ration heater Hot beverage bag	Beef Stew Peanut butter Jelly Wheat snack bread Apple turnover Cocoa, hazelnut Hot sauce Accessory packet B Spoon Flameless ration heater Hot beverage bag
Menu #10	Menu #11	Menu #12
Chili and Macaroni Beef snacks Cheese spread, Jalapeno Crackers Candy III Pudding Beverage, carbo electro Spice, red pepper Accessory packet A Spoon Flameless ration heater Hot beverage bag	Vegetable Lasagna Wet Pack Fruit Pound cake Peanut butter Wheat snack bread French vanilla cappuccino Hot sauce Accessory packet B Spoon Flameless ration heater Hot beverage bag	Spicy Penne Pasta Wet pack fruit Chocolate Banana Muffin Top Peanut butter Wheat snack bread Beverage, carb electro Hot sauce Accessory packet A Spoon Flameless ration heater Hot beverage bag

**MEAL, READY-to-EAT (MRE)
MRE XXXI MENUS***

Menu #13

Cheese Tortellini
Spiced apples
First Strike bar
Peanut butter, chunky
Crackers
Candy II
Beverage, carbo electro
Spice, seasoning blend
Accessory packet B
Spoon
Flameless Heater
Hot beverage bag

Menu #16

Pork Rib
Potato cheddar soup
Ranger bar
Cheese spread
Wheat snack bread (2)
Candy II
Beverage, carbo electro
BBQ Sauce
Accessory packet B
Hot beverage bag

Menu #19

Beef Roast w/Vegetables
Wet pack fruit
Pound cake
Peanut butter, chocolate
Crackers
Cocoa
Accessory packet A
Spoon
Flameless ration heater
Hot beverage bag

Menu #22

Sloppy Joe
Peanut butter, chunky
Jelly
Wheat snack bread
Cinnamon bun
Candy I
Beverage, carb electro
Hot sauce
Accessory packet C
Spoon
Flameless ration heater
Hot beverage bag

Menu #14

Ratatouille
Baked Snack Crackers
Pound cake
Peanut butter
Crackers
Beverage, carb fortified
Spice, seasoning blend
Accessory packet A
Spoon
Flameless ration heater
Hot beverage bag

Menu #17

Pork Sausage w/Gravy
Granola with banana
Biscuit
Cheese spread, Jalapeno
Wheat snack bread
Dried fruit
Beverage, carbo electro
Hot sauce
Accessory packet C
Spoon
Flameless ration heater
Hot beverage bag

Menu #20

Spaghetti w/ Meat Sauce
Dried fruit
Cheese spread
Snack, pretzels
Chipotle Snack bread
Candy III
Beverage, carb fortified, orange
Hot sauce
Accessory packet A
Spoon
Flameless ration heater
Hot beverage bag

Menu #23

Chicken Pesto Pasta
Cheese spread
Italian snack bread
Corn nuts
Pudding
Beverage, carb electro
Spice, red pepper
Accessory packet A
Spoon
Flameless ration heater
Hot beverage bag

Menu #15

Southwest Beef & Black Beans
Mexican Rice
Cheese filled pretzels
Cheese spread
Tortillas
Beverage, carb fortified
Spice, red pepper
Accessory packet A
Spoon
Flameless ration heater
Hot beverage bag

Menu #18

Chicken with Noodles
Nut raisin mix w/choc
Peanut butter
Jam
Wheat snack bread
Beverage, carb fortified
Hot sauce
Accessory packet A
Spoon
Flameless ration heater
Hot beverage bag

Menu #21

Lemon Pepper Tuna
Tortillas
Cookies
Cherry Blueberry Cobbler
Candy I
Dairyshake
Mayonnaise, fat free
Spice, seasoning blend
Accessory packet B
Spoon

Menu #24

Buffalo Chicken
Santa Fe Rice & Beans
Patriotic cookies
Turkey nuggets
Cheese spread, Jalapeno
Tortillas
Candy II
Mocha cappuccino
Accessory packet B
Spoon
Flameless ration heater
Hot beverage bag

*MRE XXXI Menus are the current production year menus. Please note that availability to the “end user” is dependent upon distribution, the two and one-half to three-year stock rotation process, and exhaustion of current menu stock.

Candy:

- Candy I include chocolate toffee rolls, toffee chocolate cube and chocolate covered coffee beans
- Candy II include plain and chocolate with peanuts and peanut butter
- Candy III include tropical and berry fruit disks, licorice and red hot cinnamon disks

Pound cakes:

- Vanilla, lemon poppy, spice, almond poppy, carrot and marble; shall be procured in equal quantities and assembled in a uniform distribution. Not more than two meals in any shipping container shall contain the same flavor of cake.

Cookies:

- Oatmeal, chocolate chip, kreamsicle, toffee crunch, white chocolate raspberry pan coated chocolate disks and; shall be procured in equal quantities and assembled in a uniform distribution.

MRE ACCESSORY PACKETS

	A	B	C	D
TEA, INS, W/ SWEETNER & LEMON FLV.		X		
APPLE CIDER			X	
COFFEE	X			X
SUGAR	X			
CREAMER	X			X
SALT	X	X	X	X
CHEWING GUM	X	X		X
MATCHES	X		X	X
TOILET TISSUE	X	X	X	X
TOWELETTE	X	X	X	X
SPLENDA				X

MEAL, RELIGIOUS, KOSHER/HALAL

WHAT IS IT?

The Meal, Religious, Kosher or Halal is utilized to feed those individuals in the Military Service who maintain a strict religious diet. Each meal consists of one Kosher or Halal certified entree and religiously certified/acceptable complementary items sufficient to provide the **recommended daily** nutritional requirements. 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. There are 30 cases per pallet. The net weight per case is approximately 18 lbs. and 1.4 cubic feet, while each pallet weighs approximately 540 lbs. and is approximately 43.3 cubic feet.

WHAT IS IN IT?

Each meal contains an entree and a variety of other components. In addition, an accessory packet with condiments/seasonings, utensils, flameless ration heater and napkin is included with each meal. Each menu provides approximately 1200 kilocalories (11-13% protein, 37-40% fat, and 48% carbohydrate). All meal cartons are now labeled in both English and Arabic.

HOW DO I EAT IT?

Except for the beverages, the entire meal is ready to eat. While the entree may be eaten cold when operationally necessary, it can also be heated in a variety of ways, including immersion in hot water while still sealed in its individual entree package. A flameless ration heater has also been packed into each meal to heat the entree.

HOW LONG WILL IT LAST?

The maximum shelf life at delivery is 10 months; the minimum shelf life at delivery is 3 months.

HOW CAN I GET IT?

The NSN for the Kosher Ration is 8970-01-E10-0001 and for the Halal Ration is 8970-01-E10-0002. Requisitions are processed according to the supply procedures for each Military Service. The point of contact Debbie Sinno, (215) 737-3688, DSN 444-3688, email Deborah.Sinno@dla.mil



The Halal Entrée Packaging (pictured above) now features dual English and Arabic labeling and text.

**MEAL, RELIGIOUS, KOSHER/HALAL
MAIN ENTRÉE VARIETIES**

	KOSHER	HALAL
BEEF STEW	X	X
CHICKEN & NOODLES	X	X
CHESSE TORTELLINI	X	X
FLORENTINE LASAGNA	X	X
PASTA w/GARDEN VEGETABLES	X	X
MY KIND OF CHICKEN ® (Chicken, Brown Rice & Sauce)	X	X
OLD WORLD STEW	X	X
CHICKEN & BLACK BEANS	X	X
CHICKEN MEDITERRANEAN	X	X
VEGETARIAN STEW	X	X
LAMB & BARLEY STEW		X
LAMB & LENTIL STEW		X

Each case of religious rations contains two intermediate boxes, one box with twelve entrees and one box with twelve component/accessory items. Component/accessory items contain brand name items.

COMPLEMENTARY COMPONENTS MAY INCLUDE:

- BAGEL CHIPS OR SNACK MIX
- RAISINS
- CEREAL
- SALT & PEPPER
- FLAMELESS RATION HEATER
- SPOON
- PEANUTS OR SUNFLOWER SEEDS
- GRANOLA BARS
- COCOA
- COFFEE, CREAMER & SUGAR
- MOIST TOWELETTE
- TOILET TISSUE

MEAL, RELIGIOUS, KOSHER FOR PASSOVER

WHAT IS IT?

The purpose of this ration is to feed those individuals in the Military Service who maintain a Kosher for Passover diet by providing three meals per day for not more than eight days during their observance of Passover.

Like the Meal, Ready-to-Eat (MRE), it is a totally self-contained meal combined in one single flexible meal bag.

WHAT IS IN IT?

Each meal bag contains one off four different menus (4 chicken, 4 beef, 2 salmon, and 2 gefilite per case). The program is intended to provide 2 cases per person or 24 meals for 8 days of Passover. Each meal bag consists of an entrée, complementary food items, and accessory items (i.e., salt, sugar, spoon, matches, toilet tissue, moist towelette, and Flameless Ration Heater, as applicable). Additionally, each case has a box of Matzo crackers and a feedback survey. **The entire food contents of each meal are certified Kosher for Passover.**

The contents of one meal bag shall provide a minimum of 1200 calories. The complete contents of each meal bag, supplemented w/ Matzo crackers packed separately in the case, provides sufficient nutrition to adequately sustain a moderately active, healthy individual for one meal and contains the following minimum nutritional requirements: fat 29-42%, protein 9-13%, and carbohydrate not less than 48%.

HOW DO I EAT IT?

With the exception of beverages, all food components are ready-to-eat (no preparation required). Entrée may be warmed using a flameless ration heater as applicable by menu.

HOW LONG WILL IT LAST?

The minimum shelf life is 9 months at 80°F from the time components are assembled into the meal packet. The contractor shall ship the Kosher for Passover meal with no less than 9 months shelf life remaining.

HOW CAN I GET IT?

The NSN is 8970-01-524-8003. The point of contact Debbie Sinno, (215) 737-3688, DSN 444-3688, email Deborah.Sinno@dla.mil

COMMENTS

The availability of this meal is limited to the months leading up to the Passover holiday time frame and requirements/pre-orders submitted by the Services.

MENUS

Menu #1	Size	Menu #2	Size	Menu #3	Size	Menu #4	Size
Beef Stew ¹	8 oz	Salmon ²	7.5 Oz	Bone-In Chicken ³	12 oz	Gefilte Fish ⁵	12 oz
Dried Fruit	1.5 oz						
Raisins	1.5 oz	Raisins	3.0 oz	Raisins	1.5 oz	Raisins	1.5 oz
Nuts (Ex: Walnut, Almond, Pistachio)	1.5 oz	Nuts (Ex: Walnut, Almond, Pistachio)	1.5 oz	Nuts (Ex: Walnut, Almond, Pistachio)	1.5 oz	Nuts (Ex: Walnut, Almond, Pistachio)	1.5 oz
Jelly/Jam	1.0 oz						
Coffee/Tea	Indiv serv pkt						
sugar	Indiv serv pkt						
salt	Indiv serv pkt						
Cookies	2.25 oz						
toilet tissue	1 indiv	Fruit Roll Up	1 Roll	toilet tissue	1 indiv	Fruit Roll Up	1 Roll
spoon	1 indiv	toilet tissue	1 indiv	Spoon	1 indiv	toilet tissue	1 indiv
moist towelette	1 indiv	Spoon	1 indiv	moist towelette	1 indiv	Spoon	1 indiv
matches	1 book	moist towelette	1 indiv	Matches	1 book	moist towelette	1 indiv
FRH ⁴	1 indiv	Matches	1 book	FRH ⁴	1 indiv	Matches	1 book

Note: Above menus are to be supplemented with no less than 11 ounces of Matzo Crackers to meet minimum nutritional requirements per day.



MEAL, COLD WEATHER/FOOD PACKET, LONG RANGE PATROL (MCW/LRP)

WHAT IS IT?

The Meal, Cold Weather/Food Packet, Long Range Patrol (MCW/LRP) provides an operational ration for *two separate operational scenarios*. The Meal, Cold Weather (MCW) is intended for cold weather feeding, it will not freeze and supplies extra drink mixes for countering dehydration during cold weather activities. It can be issued at three per day for a complete cold weather ration. The MCW is packaged in a white camouflage pouch similar to the RCW. The Food Packet, Long Range Patrol (LRP) is a restricted calorie ration meant for special operations, where resupply is not available and weight and volume are critical factors. It is issued at one per soldier per day for up to ten days. The LRP is packaged in a tan camouflage menu pouch similar to the current MRE. The combined product assembly consists of twelve ration/meals packets per shipping container. The net weight per case is approximately 15 lbs. and 1.02 cubic feet, while each pallet weighs 758 lbs. and is approximately 57.1 cubic feet.

WHAT IS IN IT?

The twelve menus contain dehydrated entrée items as well as other accessory items. Each menu provides approximately 1540 kilocalories (15% protein, 35% fat, and 50% carbohydrate). One menu bag is used for the LRP, which is a restricted calorie ration that is designed to be used as one menu bag for one individual per day. The MCW requires three menu bags per person per day and provides for 4500 kilocalories that is necessary to replenish loss of energy from exertion in extreme cold.

HOW DO I EAT IT?

The individual prepares the food. An average of 34 ounces of water is required to hydrate all components in the average individual menu bag.

HOW LONG WILL IT LAST?

The shelf life is 3 years at 80° Fahrenheit.

HOW CAN I GET IT?

The National Stock Number for the MCW portion of the combined ration/meal is 8970-01-467-1753. For the LRP portion it is 8970-01-467-1749. The point of contact is Lorraine Zuchowski, (215) 737-2671, DSN: 444-2671, email Lorraine.Zuchowski@dla.mil



MCW/LRP COMBINATION RATION MENUS

MENU 1	MENU 2	MENU 3	MENU 4
Spicy Oriental Chicken w/ Rice Fruit Bar MRE Crackers MRE Peanut Butter MRE Beverage Base LRP: Accessory Pack A MCW: Accessory Pack D Spoon	Beef Stroganoff w/ Noodles Chocolate Sports Bar Peanut Brittle Bar Nut Raisin Mix Cocoa Beverage Powder LRP: Accessory Pack A MCW: Accessory Pack D Spoon	Sweet & Sour Pork w/ Rice MRE Crackers MRE Peanut Butter Soup, Noodle, Ramen, Instant Cocoa Beverage powder LRP: Accessory Pack A MCW: Accessory Pack D Spoon	Turkey Tetrazzini Fudge Brownie MRE Crackers MRE Cheese Spread Beverage Base, Orange LRP: Accessory Pack B MCW: Accessory Pack E Spoon
MENU 5	MENU 6	MENU 7	MENU 8
Chicken & Rice Fruit Bar Soup, Noodle, Ramen, Instant Beverage Base, Orange Cocoa Beverage Powder LRP: Accessory Pack A MCW Accessory Pack D Spoon	Lasagna w/ Meat & Sauce Nut Raisin Mix Toaster Pastry Shortbread Cookies Cocoa Beverage Base LRP: Accessory Pack B MCW: Accessory Pack E Spoon	Beef Stew Cake Chocolate Toffee Roll Chocolate Covered Cookie LRP: Accessory Pack C MCW: Accessory Pack F Spoon	Spaghetti w/ Meat Sauce Nut Raisin Mix Toaster Pastry Chocolate Disks Cocoa Beverage Powder LRP: Accessory Pack A MCW: Accessory Pack D Spoon
MENU 9	MENU 10	MENU 11	MENU 12
Beef Teriyaki w/ Rice Shortbread Cookies MRE Crackers MRE Peanut Butter LRP: Accessory Pack C MCW: Accessory Pack F Spoon	Western Omelet Cream of Wheat Cereal Granola Bar Peanut Brittle Bar Beverage Base, Orange Cocoa Beverage powder LRP: Accessory Pack A MCW: Accessory Pack D Spoon	Scrambled Eggs w/ Bacon Oatmeal, flavored Nuts, Dry Roasted Fruit Bar, Fig Beverage Base, Orange Cocoa Beverage Powder LRP: Accessory Pack A MCW: Accessory Pack D Spoon	Western Omelet Oatmeal, Flavored Fudge Brownie Granola Bar Cocoa Beverage Powder LRP: Accessory Pack B MCW: Accessory Pack E Spoon

MCW/LRP ACCESSORY PACKETS

	A	B	C	D	E	F
COFFEE	X	X	X	X	X	X
CREAM	X	X	X	X	X	X
SUGAR	X	X	X	X	X	X
CHEWING GUM	X	X	X	X	X	X
MATCHES	X	X	X	X	X	X
HOT SAUCE	X	X	X	X	X	X
HAND CLEANER	X	X	X	X	X	X
TOILET PAPER (2)	X	X	X			
TOILET PAPER (1)				X	X	X
SALT	X	X	X			
BEVERAGE BASE			X			X
TEA W/ SWEETENER & LEMON FLAVOR		X			X	

TAILORED OPERATIONAL TRAINING MEAL (TOTM)

WHAT IS IT?

The purpose of this ration is to provide an alternative operational training meal in lieu of “sack lunches” and catered commercial meals to organizations that engage in **inactive duty training (IDT)**, for usage in situations where employment of traditional operational ration meals is not mandated. The TOTM became available in May 2001. This effort is being executed to promote doctrine requirements and the “train as you fight” philosophy, while meeting the customers’ budgetary needs. As a training tool, this meal will aid units in gaining familiarity with the preparation, usage, consumption, and disposal of a pre-packed meal similar to the **Meal, Ready-to-Eat (MRE)**. This meal is similar to the standard MRE in packaging and contains many of the same components. However, it employs commercial packaging to reduce costs. **The TOTM is not an MRE, nor is it designed to take the place of the MRE.** The Tailored Operational Training Meal (TOTM) is a totally self-contained packet consisting of a meal packed in a flexible meal bag that is lightweight and fits easily into military field clothing pockets. There are 3 sets of menus available (see menu descriptions below). Each set is comprised of twelve menus. Each case contains one of each menu, for a total of twelve meals per case. The TOTM may also be easily adapted for disaster relief efforts. The net weight per case is approximately 20 lbs. and .99 cubic feet, while each pallet weights approximately 1,023 lbs. and is approximately 52.7 cubic feet.

WHAT IS IN IT?

This ration employs many of the same components as the MRE. Menus typically contain a MRE entrée, wet-pack fruit, a beverage base, flameless heater, dining kit, and other assorted components. The contents of one TOTM meal bag provide an average of 997 calories.

HOW DO I EAT IT?

Except for the beverages, the entire meal is ready to eat. While the entree may be eaten cold when operationally necessary, it can also be heated in a variety of ways, including immersion in hot water while still sealed in its individual entree package. A flameless heating device has also been packed into each meal bag to heat the entree.

HOW LONG WILL IT LAST?

This product is designed to be a “just in time”/Direct Vendor Delivery (DVD) item with a 7-10 day delivery time. The shelf life of the TOTM is 18 months at 80 degrees Fahrenheit. At the time of delivery to the customer there will be no less than 12 months shelf life.

HOW CAN I ORDER IT?

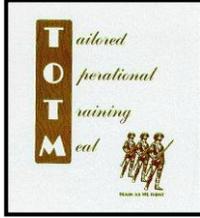
The LSNs for the TOTM are: 8970-01-E10-0239 (SOPAKCO), 8970-01-E10-0240 (Wornick) and 8970-01-E10-0238 (Ameriquial). **The customer has the option of choosing the individual vendor and the corresponding set of menus that they offer (please see below for menu descriptions and quantity/price information).** The point of contact is Lorraine Zuchowski (215) 737-2671, DSN: 444-2671, email Lorraine.Zuchowski@dla.mil

COMMENTS

The TOTM is currently only available within the 48 state Continental United States (CONUS) region.

TOTM ITEM DESCRIPTION:

MEAL, TAILORED OPERATIONAL TRAINING (TOTM), SHELF STABLE, lunch/dinner, individual, ready-to-eat, 1 each of 12 menus, 12 meals per case. Unit of Issue: Case.



**TOTM
Meal Bag Logo**



TOTM components



TOTM

THE 3 SETS OF MENUS ARE LISTED BELOW IN ALPHABETICAL ORDER ACCORDING TO VENDOR NAME!

**Vendor: Ameriquel Group, L.L.C. D/B/A Ameriquel Packaging
LSN: 8970-01-E10-0238
SPM300-02-D-Z202
Menus: (below)**

Menu 1	Menu 2	Menu 3
Cheese Tortellini	Penne Pasta	Ratatouille
MRE Wet Pack Fruit	MRE Wet Pack Fruit	MRE Wet Pack Fruit
Patriotic Sugar Cookies	Peanut Butter	Crackers
Pretzel Sticks	Crackers	Peanut Butter
Chocolate Covered Disks/Peanut	Chocolate Covered Disks	Chocolate Covered Disks
Cappuccino, Fr Van or Mocha	Carbo Beverage	Carbo Beverage
Flameless Heater	Flameless Heater	Flameless Heater
Dining Kit**	Dining Kit**	Dining Kit**

Menu 4	Menu 5	Menu 6
Marinara Sauce w/ Meatballs	Chicken w/Noodles	Chili w/ Beans
MRE Wet Pack Fruit	MRE Wet Pack Fruit	MRE Wet Pack Fruit
Patriotic Sugar Cookies	Patriotic Sugar Cookies	Patriotic Sugar Cookies
Pretzel Sticks	Pretzel Sticks	Pretzel Sticks
Chocolate Covered Disks/Peanut	Chocolate Covered Disks	Chocolate Covered Disks/Peanut
Carbo Beverage	Cappuccino, French Vanilla	Cappuccino, French Vanilla
Flameless Heater	Flameless Heater	Flameless Heater
Dining Kit**	Dining Kit**	Dining Kit**

Vendor: AMERIQUAL (continued)
LSN: 8970-01-E10-0238
SP0300-02-D-Z202
Menus: (below)

Menu 7	Menu 8	Menu 9
Beef Ravioli	Beef Stew	Chili Mac
MRE Wet Pack Fruit	MRE Wet Pack Fruit	MRE Wet Pack Fruit
Patriotic Sugar Cookies	Crackers	Patriotic Sugar Cookies
Pretzel Sticks	Peanut Butter	Pretzel Sticks
Chocolate Covered Disks	Chocolate Covered Disks/Peanut	Chocolate Covered Disks
Carbo Beverage	Carbo Beverage	Carbo Beverage
Flameless Heater	Flameless Heater	Flameless Heater
Dining Kit**	Dining Kit**	Dining Kit**

Menu 10	Menu 11	Menu 12
Pork Rib	Beef Stew	Vegetable Lasagna
MRE Wet Pack Fruit	MRE Wet Pack Fruit	MRE Wet Pack Fruit
Patriotic Sugar Cookies	Patriotic Sugar Cookies	Patriotic Sugar Cookies
Pretzel Sticks	Pretzel Sticks	Pretzels Sticks
Chocolate Covered Disks/Peanut	Chocolate Covered Disks	Chocolate Covered Disks/Peanut
Cappuccino, Van or Mocho	Cappuccino, Van or Mocha	Cappuccino, Van or Mocha
Flameless Heater	Flameless Heater	Flameless Heater
Dining Kit**	Dining Kit**	Dining Kit**

* The Dining Kit includes seasoning packet, spoon, chewing gum and a towelette.

Vendor: SOPAKCO Inc.
LSN: 8970-01-E10-0239
SPM300-02-D-Z201
Menus: (below)

Menu 1	Menu 2	Menu 3
Meatballs w/ Marinara	Chili Macaroni	Chili with Beans
Dairy Shake	Dairy Shake	Fried Rice
Cracker	Crackers	Dairy Shake
Hot Sauce	Ground Red Pepper	Cracker
Fruit Flavored Disks	Chocolate Covered Disks	Fruit Flavored Disks
Flameless Heater	Flameless Heater	Flameless Heater
Dining Kit (2)	Dining Kit (2)	Dining Kit (2)

Menu 4	Menu 5	Menu 6
Cheese Tortellini	Sloppy Joe Mix	BBQ Pork Ribs
Fried Rice	Fried Rice	Wheat Snack Bread (2)
Cookie (various)	Cracker	BBQ Sauce
Chocolate Covered Disks	Peanut Butter	Ground Red Pepper
Beverage Base	Chocolate Covered Disks	Fruit Flavored Disks
Flameless Heater	Beverage Base	Beverage Base
Dining Kit (2)	Flameless Heater	Flameless Heater
	Dining Kit (2)	Dining Kit (2)

Menu 7	Menu 8	Menu 9
Beef Ravioli	Spaghetti	Chicken Fajitas
Fruit (1)	Fruit (1)	Mashed Potatoes
Cookie (various)	Cracker	Osmotic Fruit
Peanuts, salted	Red Pepper	Wheat Snack Bread
Caramel/Toffee Roll	Peanut Butter	Cookie (various)
Beverage Base	Fruit Flavored Disks	Beverage Base
Flameless Heater	Beverage Base	Caramel/Toffee Roll
Dining Kit (2)	Flameless Heater	Flameless Heater
	Dining Kit (2)	Dining Kit (2)

Menu 10	Menu 11	Menu 12
Vegetarian Lasagna	Beef Enchilada	Penne Pasta
Fruit (1)	Osmotic Fruit	Cracker
Cracker	Cracker	Hot Sauce
Peanut, Salted	Hot Sauce	Peanut Butter
Chocolate Covered Disks	Dairy Shake	Fruit Flavored Disks
Beverage Base	Flameless Heater	Beverage Base
Flameless Heater	Dining Kit (2)	Flameless Heater
Dining Kit (2)		Dining Kit (2)

1 – One of either Applesauce (Fortified or Raspberry), Spiced Apples, Mixed Fruit, Pears, or Pineapple.
 2 – Dining Kit includes napkin, spoon, coffee, sugar, black pepper, salt, creamer, and a moist towelette.

Vendor: WORNICK
LSN: 8970-01-E10-0240
SPM300-02-D-Z203
Menus: (below)

Menu 1	Menu 2	Menu 3
Spaghetti	Beef Ravioli	Pork Rib
Dairy Shake	Red Pepper	Dairy Shake
Crackers	Peanut Butter	Red Pepper
Hot Sauce	Crackers	Fruit Flavored Disks
Fruit Flavored Disks	Chocolate Peanut Covered Disks	Cracker
Flameless Ration Heater	Beverage Base	Flameless Ration Heater
Dining Packet	Flameless Ration Heater	Dining Packet
	Dining Packet	

Menu 4	Menu 5	Menu 6
Beef Stew	Chicken with Noodles	Cheese Tortellini
Dairy Shake	Raisins	Beverage Base
Crackers	Chocolate Covered Disk	Peanut Butter
Chocolate Covered Disks	Cookies	Crackers
Flameless Ration Heater	Beverage Base	Red Pepper
Dining Packet	Flameless Ration Heater	Fruit Flavored Candy
	Dining Packet	Flameless Ration Heater
		Dining Packet

Menu 7	Menu 8	Menu 9
Chili and Macaroni	Chili w/ Beans	Sloppy Joe
Dairy Shake	Beverage Base	Cranberries
Cracker	Crackers	Crackers
Red Pepper	Cranberries	Red Pepper
Chocolate Peanut Covered	Hot Sauce	Cookies
Flameless Ration Heater	Chocolate Covered Disks	Beverage Base
Dining Packet	Flameless Ration Heater	Flameless Ration Heater
	Dining Packet	Dining Packet

Menu 10	Menu 11	Menu 12
Beef Patty	Spicy Penne Pasta	Meatball Marinara
Peanut Butter	Peanut Butter	Raisins
Tortillas	Crackers	Crackers
Chocolate Covered Disks	Red Pepper	Hot Sauce
Beverage Base	Cookie	Chocolate Covered Disks*
Flameless Ration Heater	Beverage Base	Beverage Base
Dining Packet	Flameless Ration Heater	Flameless Ration Heater
	Dining Packet	Dining Packet

Spoon, Salt, Pepper, Creamer, Coffee, Sugar, Towelette, Napkin

MEAL, ALTERNATIVE REGIONALLY CUSTOMIZED (MARC)

WHAT IS IT?

The Meal, Alternative Regionally Customized (MARC) is a self-contained, shelf stable meal that was developed by the U.S. Army Soldier and Biological Chemical Command (SBCCOM)/Natick, Individual Combat Ration Team (ICRT), Combat Feeding Directorate (CFD) after receiving an urgent request from the Defense Logistics Agency (DLA) to expedite the development of a suitable vegetarian ration with unique dietary and component requirements designed specifically for detainees at Guantanamo Bay Naval Base (GTMO). The ICRT collaborated closely with Defense Supply Center Philadelphia (DSCP) and the U.S. Navy food service personnel at GTMO to determine salient performance characteristics and calorie requirements to maximize nutritional benefit and identify component restrictions. While created out of a need to support GTMO detainees, the meal may be used to provide for other detainees also. There are 10 different menus varieties. Each case contains 10 meals, 1 of each menu.

WHAT IS IN IT?

The final product configuration includes 10 different luncheon entrée menus containing food components familiar to Southwest Asian/Middle East populations and each is packaged in a single meal bag. The menu variety can be seen in the table below. Based on the product design parameters, the MARC does not include “prohibited products” such as beef, pork, poultry, or any other animal product or animal by-product in any of the entrées or meal components (note: the MARC IS NOT kosher or halal certified). The contents of one MARC meal bag provides a minimum of 700 calories (9-15 % protein, 25-30 % fat, and NLT 60 % carbohydrates). .

HOW DO I EAT IT?

Except for the beverages, the entire meal is ready to eat.

HOW LONG WILL IT LAST?

The shelf life of the MARC is a minimum of 12 months at 80 ° Fahrenheit from the time of product assembly. Contractors will ship the MARC with no less than 9 months shelf life remaining.

HOW CAN I GET IT?

The National Stock Number for a case of MARCs (10 MARCs per case) is 8970-01-499-7645. The point of contact Debbie Sinno, (215) 737-3688, DSN 444-3688, email Deborah.Sinno@dla.mil



MEAL, ALTERNATIVE REGIONALLY CUSTOMIZED (MARC) Menus

Menu #1	Menu #2	Menu #3	Menu #4	Menu #5
Chili with Black Beans	Pasta with Vegetable Tomato	Minestrone	Cheese Tortellini	Curried Vegetables
Crackers	Crackers (Vegetable)	Crackers (Vegetable)	Crackers	Crackers (Vegetable)
	Raspberry Applesauce			Spiced Apples
Nuts	Nuts	Separate packets of Raisins and Dry Roasted Nuts	Nuts	
Jam		Jam	Jam	Jam
Tea (powdered drink mix)	Tea (powdered drink mix) Tea	Tea (powdered drink mix)	Tea (powdered drink mix)	Tea (powdered drink mix)
Menu #6	Menu #7	Menu #8	Menu #9	Menu #10
Saag Chole (Spinach & Garbanzos)	Pea & Mint Rice	Channa dal masala (Golden lentils with vegetables)	Vegetable Jalfrazi (Spicy garden vegetables)	Okra & Tomato
Yellow & Wild Rice	Rice	Yellow & Wild Rice	Mexican Rice	Rice
Cracker		Cracker	Cracker	Cracker (Vegetable)
	Spiced Apples			
Jam		Jam	Jam	Jam
Tea (powdered drink mix)	Tea (powdered drink mix)	Tea (powdered drink mix)	Tea (powdered drink mix)	Tea (powdered drink mix)

UNITIZED GROUP RATIONS – HEAT & SERVE (UGR-H&S)

WHAT IS IT?

The Unitized Group Ration – Heat and Serve (UGR-H&S) is used to sustain military personnel during worldwide operations that allow organized food service facilities. The UGR-H&S is designed to maximize the use of commercial items and to simplify the process of providing high quality food service in a field environment. All components for a complete 50-person meal are included in the UGR-H&S, with the exception of mandatory supplements, such as milk and cold cereal, and optional enhancements like bread and fresh fruit and vegetables. The UGR-H&S module is characterized by tray pack entrees and starches/desserts. Currently there are 7 breakfast and 14 lunch/dinner menus available. There is no minimum ordering quantity required (i.e. orders for single modules are accepted). The UGR H&S Option is unitized into 3 boxes, which places 2 Fifty (50) Soldier menus on one tier of a pallet. One tier provides 100 meals and one pallet (4 tiers) provides 400 meals. UGR-H&S average weight and cube per module is 124.5 lbs and 5.25 cubic feet.

WHAT IS IN IT?

The UGR HEAT AND SERVE (UGR-H&S) traypack components are thermally processed, pre-prepared, shelf-stable foods, and currently packaged in hermetically sealed, half-size steam table containers. The container also serves as the heating pan and serving tray. With the exception of mandatory supplements, such as bread, milk and cold cereal, and optional enhancements like fresh fruit, vegetables, and salad, the 3 breakfast and 14 lunch/dinner menus contain all food items and disposable items (cups, compartment trays, napkins, utensils, and trash bags) necessary to feed 50 individuals. Each menu, including mandatory enhancements, provides an average of 1450 kilocalories (14% protein, 32% fat, and 54% carbohydrates) per serving.

HOW LONG WILL IT LAST?

The UGR-H&S option has a minimum shelf life of 18 months at 80° Fahrenheit.

HOW CAN I GET IT?

Each individual meal module has a National Stock Number (NSN). Requisitions are processed according to the supply procedures for each Military Service. The point of contact is Barbara Selander, (215) 737-4360, DSN 444-4360, email Barbara.Selander@dla.mil.

COMMENTS

- There is also an **Arctic Supplement to the UGR-H&S** available. This supplement is only to be used to *augment* the UGR-H&S. It contains styrofoam clamshell trays and hot cups with lids, and provides additional snacks and hot beverages. **The NSN is 8970-01-470-5075 and provides an additional 914 kilocalories.**



UGR-H&S

**UGR-H&S ACR-09 MENUS
BREAKFAST MENUS**

<u>1</u>	<u>2</u>	<u>3</u>
8970-01-529-6781	8970-01-529-6782	8970-01-529-6785
BIB Eggs	BIB Eggs	BIB Eggs
Pork Sausage Links	Bacon	Ham Slices
Cream Beef w/ Gravy	Pork Sausage w/Gravy	Corn Beef Hash
Breakfast Cakes w/ Syrup	Cheesy Potato w/Ham	Hominy Grits
Hominy Grits	Oatmeal Spice Cake	Blueberry Breakfast Cakes
Blueberry Dessert	Apple Dessert	Peaches
Orange Juice	Grape Juice	Orange Juice
Salsa	Jalapeno Catsup	Catsup
Grape Jelly	Strawberry Jam	Maple Syrup
Irish Cream Cappuccino	Cocoa Bev Powder	Grape Jelly
	Apple Scones	Fr Vanilla Cappuccino
	Instant Oatmeal	

**UGR-H&S ACR-11 MENUS
(Starting approx. Oct/Nov 2011)
BREAKFAST MENUS**

<u>1</u>	<u>2</u>	<u>3</u>
8970-01-529-6781	8970-01-529-6782	8970-01-529-6785
BIB Eggs	BIB Eggs	BIB Eggs
Beef & Potato w/ Cream Gravy	Turkey Sausage Links	Pork Sausage w/ Gravy
Breakfast Cakes	Golden Harvest Cake	BIB Instant Grits
BIB Hominy Grits	Beefsteaks Aujus	Hominy Grits
Blueberry Dessert	Oatmeal Apple Cinnamon	Apple Cinnamon Waffles
Orange Juice	Grape Juice	Walnut Tea Cake
Salsa	Jalapeno Catsup	Orange Juice
Grape Jelly	Strawberry Jam	Catsup
Irish Cream Cappuccino	Cocoa Bev Powder	Maple Syrup
Maple Syrup		Grape Jelly
		Fr Vanilla Cappuccino
		Apple Dessert

UGR-H&S ACR-09 MENUS LUNCH/DINNER MENUS

<u>1</u>	<u>2</u>	<u>3</u>	<u>4</u>
8970-01-432-9943	8970-01-432-9951	8970-01-432-9959	8970-01-432-9963
BBQ Pulled Pork	Turkey Cutlets	Chili Mex w/ Mac	Chicken Breast w/ Gravy
Chili Dog	Carrots	Green Beans	Corn
	Cornbread Stuffing	White Rice	Wild Rice Pilaf
Spice Cake w/ White Icing	Mash Potatoes & Gravy	Cherry Dessert	Lemon Cake w/ White Icing
Hoppin John.	Carmel/Chocolate Chip Cookie	Devil's Fudge Cake w/ Choc Icing	Fruit Cocktail
Bev Base Lemonade	Bev Base Ice Tea	Bev Base, Orange	Bev Base, Cherry
Peanut Butter/Grape Jelly	Choc Covered Disks	Peanut Butter/Straw Jam	Cranberry Sauce
	Cranberry Sauce		

<u>5</u>	<u>6</u>	<u>7</u>	<u>8</u>
8970-01-432-9976	8970-01-432-9988	8970-01-432-9999	8970-01-433-0008
Turkey Tetrazzini	Spaghetti w/ Meatballs	Buffalo Chicken	Beef Burgundy
Mixed Veg.	Green Beans	Chicken Stir Fry	Green Beans
Pears	Chocolate Pudding	Veg. & Sauce	White Rice
Choc Chip Macaroon Cookie	Peaches	Brown Rice	Yellow Cake w/ Chocolate Icing
Bev Base Grape	Bev Base Ice Tea	PNB/Straw. Jam	Peaches
Peanut Butter/Grape Jelly	Butterscotch Pudding	Walnut Tea Cake	Bev Base Lemonade
	Choc Covered Disks	Fruit Cocktail	
		Bev Base Lemonade	

<u>9</u>	<u>10</u>	<u>11</u>	<u>12</u>
8970-01-433-0018	8970-01-432-9946	8970-01-469-3048	8970-01-469-3055
Pasta & Hot Italian Sausage	Chili w/ Beans	Chicken Pot Pie	Roast Beef w/ Gravy
Mixed Veggies.	White Rice	Green Beans	Peas & Carrots
Caramel Choc Chip Cookie	Corn		Mashed Potatoes w/ Brown Gravy
Chocolate Covered Disks	Apple Dessert	Devil Fudge w/ Chocolate Icing	Yellow Cake w/ White Icing
Fruit Cocktail	Cornbread		Peaches
Bev Base Orange	Chicken Tamales w/ Sauce	Bev Base Grape	Bev Base Ice Tea
Peanut Butter/Grape Jelly	Pink Lemonade	Peanut Butter/Straw Jam	
		Mashed Potato w/ Gravy	
		Biscuits	

13	14
8970-01-469-3059	8970-01-469-3062
Chicken Szechwan	Beef Tacos
Sweet/Sour Pork	Pork Carnitas w. Gravy
Carrots	White Rice
White Rice	Corn
Devils' s Cake w/ Chocolate Icing	Bev Base Orange
Fruit Cocktail	Dulce Duleche Cake
Bev Base Lemonade	Tortilla
Peanut Butter/Grape Jelly	Jalapeno Salsa
Soy Sauce	

UGR-H&S ACR-11 MENUS
(Starting approx. Oct/Nov 2011)
LUNCH/DINNER MENUS

1	2	3	4
8970-01-432-9943	8970-01-432-9951	8970-01-432-9959	8970-01-432-9963
BBQ Pulled Pork	Turkey Cutlets	Beef Steak Aujus	Chicken Breast w/ Gravy
Veg. Chili	Green Beans	Corn	Mixed Veg
Green Beans	Sweet Potato & Coconut Cassarole	Mashed Potato w/ Gravy	Wild Rice Pilaf
Peanut Butter Chip Cookies	Apple Dessert	Choc Cherry w/ Cherry Topping	Cranberry White Chic Chip Cookies
Bev Base Lemonade	Cran Orange w/ White Icing	Pears	Fruit Cocktail
Peanut Butter/Grape Jelly	Bev. Base Iced Tea	Bev Base, Orange	Bev Base, Cherry
	Cranberry Sauce	Peanut Butter/Straw Jam	Cranberry Sauce

5	6	7	8
8970-01-432-9976	8970-01-432-9988	8970-01-432-9999	8970-01-433-0008
Turkey Tetrazzini	Spaghetti w/ Meatballs	Buffalo Chicken	Beef Burgundy
Peas & Carrots	Green Beans	Chicken Stir Fry	Green Beans
		Veg. & Sauce	White Rice
Red Velvet w/ White Icing	Peaches	Corn	Yellow Cake w/ Chocolate Icing
Bev Base Grape	Bev Base Ice Tea	PNB/Straw. Jam	Peaches
Peanut Butter/Grape Jelly	Lemon Cake w/ White Icing	Walnut Tea Cake	Bev Base Lemonade
		Fruit Cocktail	
		Bev Base Lemonade	

9	10	11	12
8970-01-433-0018	8970-01-432-9946	8970-01-469-3048	8970-01-469-3055
Pasta & Sausage	Chili w/ Beans	Chicken Pot Pie	Roast Beef w/ Gravy
	White Rice	Green Beans	Peas & Carrots
Oatmeal Choc Chip Cookie	Chocolate Covered Disks	Mashed Potato w/ Gravy	Mashed Potatoes w/ Brown Gravy
Chocolate Covered Disks	Walnut Tea Cake	Red Velvet w/ White Icing	Yellow Cake w/ White Icing
Fruit Cocktail			Peaches
Bev Base Orange		Bev Base Grape	Bev Base Ice Tea
Peanut Butter/Grape Jelly	Bev. Base Cherry	Peanut Butter/Straw Jam	
		Biscuits	

13	14
8970-01-469-3059	8970-01-469-3062
Cubian Garlic Beef	Beef Tacos
Turkey Riblet- Golden BBQ	Santa Fe Style Rice & Beans
Carrots	White Rice
White Rice	Corn
Devils' s Cake w/ Chocolate Icing	Bev Base Orange
Fruit Cocktail	Dulce Duleche Cake
Bev Base Lemonade	Tortilla
Peanut Butter/Grape Jelly	Jalapeno Salsa

ARCTIC SUPPLEMENT TO UGR H&S RATIONS			
NSN: 89710-01-470-5075			
NOMEN	NSN	QTY PER MOD	U/I
PEANUT BRITTLE BAR	8925-01-426-0546	36	EA
M&MS	8925-01-008-0960	25	BG
FRUIT BAR (24/BX)	8920-01-473-9733	1	BX
TOASTER PASTRY (12/BX)	8920-01-473-9974	2	BX
RAISIN NUT MIX (50 PG)	8940-01-474-0107	1	BX
COCOA BEV PWD	8960-01-487-7787	1	BX
COFFEE (1LB)	8955-01-394-8339	1	CN
INST COFFEE (9/BG)	8955-01-305-2447	1	BG
CREAMER (12/BG)	8940-01-487-7780	1	BG
INST APPLE CIDER (40/BX)	8960-01-474-0126	1	BX
INST SOUP MIX (50/BX)	8935-01-474-0144	1	BX
TRASH BAGS (4/PG)	8105-01-J19-2072	1	PG
CLAMSHELL TRAYS (50)	7350-01-080-8842	50	EA
LIDDED CUPS (50/BG)	7350-00-914-5089	2	BG

UNITIZED GROUP RATIONS – EXPRESS (UGR-E)

WHAT IS IT?

The Unitized Group Ration – Express (UGR-E) is a compact, self-contained module that provides a complete, hot meal for 18 Warfighters. With the simple pull of a tab, the food is heated in just 30-45 minutes, and is served in trays to Warfighters like a cook prepared meal. The desire of field commanders is to provide a high quality group meal as soon as possible. Often, the logistics system will not provide for food service equipment and cooks to achieve this objective. Further, in some cases, providing hot food to remote units via insulated food containers is not practical. Consequently, the UGR-E provides the capability of furnishing a hot meal without the necessity of equipment, cooks, fuel, or power. Combat units that will benefit the most include small remote groups such as Special Operations Forces, Signal Corps, Military Police, Artillery, Military Transition Teams, etc. The capability afforded by the UGR-E offers an alternative to individual meals as the sole source of subsistence in austere, remote locations.

WHAT IS IN IT?

The UGR-E traypack components are thermally processed, pre-prepared, shelf-stable foods, and currently packaged in hermetically sealed, half-size steam table containers. There are currently 6 lunch/dinner menus approved by the Services (3 Breakfast menus are being worked on- . The module comes complete with all food items and disposable items (cups, compartment trays, napkins, utensils, and trash bags) necessary to feed 18 individuals. Each menu provides an average of 1300 kilocalories (12% protein, 38% fat, and 50% carbohydrates) per serving. Standard items that are included in all modules are coffee, creamer, hot sauce, gloves, box cutter, hand cleaner (towelette), dinner trays, dining packets, trash bags, and heater module.

HOW LONG WILL IT LAST?

The UGR-E option has a minimum shelf life of 18 months at 80° Fahrenheit.

HOW CAN I GET IT?

Each individual meal module has a National Stock Number (NSN). Requisitions are processed according to the supply procedures for each Military Service. The point of contact Joe Zanolle, (215) 737- 5648, DSN 444-5648, email Joseph.Zanolle@dla.mil.

COMMENTS

The UGR-E availability is given priority to Operation Enduring & Iraqi Freedom (OEF & OIF). The UGR-E is available to customers for training purposes when supply permits.



UGR-E

UGR-E BREAKFAST MENUS

<u>1</u>	<u>2</u>
8970-01-539-4572	8970-01-539-4575
Creamed Ground Beef	Corned Beef Hash
Sliced Ham	Sausage
Biscuits	Breakfast Cake
Raspberry Swirls	Apple Dessert
Caramel Apple Bar	Cran-Raspberry Bar
Dairy Shake	Dairy Shake
Orange Juice	Orange Juice

<u>3</u>	<u>4</u>
8970-01-539-4580	8970-01-539-4610
Cream Gravy w/ Ground Beef	Cream Gravy w/ Ground Pork Sausage
Turkey Sausage Links	Corned Beef Hash
Biscuits	Apple Cinnamon Breakfast Cake
Blueberry Breakfast Cake	Apple Dessert
Mini FSR Bar (apple cinnamon)	Mini FSR Bar (mocha)
Blueberry Granola	Grape Juice
Orange Juice	

**UGR-E
LUNCH/DINNER MENUS**

<u>1</u>	<u>2</u>	<u>3</u>
<u>8970-01-539-4581</u>	<u>8970-01-539-4586</u>	<u>8970-01-539-4592</u>
Pasta with Sausage	Chicken Breast in Gravy	Burgundy Beef Stew
Peas	Cornbread Stuffing	Green Beans
Spice Cake	Corn	Mashed Potatoes with Brown Gravy
Italian Seasoning	Devil's Fudge Cake	Walnut Tea Cake
Nut Raisin Mix with Chocolate Disks	Cranberries	Vegetable Seasoning
Dairyshake	Beverage	Dairyshake
Sugar Free Ice Tea	Serving Utensils- (2) Spoons, (1) Slotted Spoon, (1) Spatula	Sugar Free Ice Tea
Serving Utensils- (1) Spoon, (1) Slotted Spoon, (1) Spatula		Serving Utensils- (2) Spoons, (1) Slotted Spoon, (1) Spatula

<u>4</u>	<u>5</u>	<u>6</u>
<u>8970-01-539-4594</u>	<u>8970-01-539-4598</u>	<u>8970-01-539-4603</u>
Barbecue Pork Ribs	Szechwan Chicken	Spaghetti with Meatballs
Macaroni and Cheese	Brown Rice	Green Beans
Corn	Carrots	Lemon Cake
Dulce de Leche Cake	Caramel Chocolate Chip Cookies	Cherry Licorice
Pan Coated Peanut Butter Disks	Chocolate Covered Coffee Beans	Italian Seasoning
Butter Granules	Butter Granules	Vegetable Seasoning
Dairyshake	Soy Sauce	Dairyshake
Sugar Free Ice Tea	Beverage <u>1/</u>	Sugar Free Ice Tea
Serving Utensils- (2) Spoons, (1) Slotted Spoon, (1) Spatula	Szechwan Chicken	Serving Utensils- (1) Spoon, (1) Slotted Spoon, (1) Spatula
	Serving Utensils- (2) Spoons, (1) Slotted Spoon	

<u>7</u>	<u>8</u>
8970-01-539-4605	8970-01-539-4606
Pork Carnitas	Chicken Pot Pie Filling
Brown rice	Mashed Potatoes w/ Poultry Gravy
Corn	Green Beans
Dulce de Leche Cake	Apple scone w/ icing
Beef Jerky	Cherry Bits candy
Vanilla Pudding	Butter substitute
Butter substitute	Veg. seasoning
Sugar Free Beverage	Sugar Free Beverage
Serving Utensils- (2) Spoons, (1) Slotted Spoon, (1) Spatula	Dairy Shake
	Serving Utensils- (2) Spoons, (1) Slotted Spoon

UNITIZED GROUP RATIONS – A OPTION (UGR-A)

WHAT IS IT?

The Unitized Group Ration – A Option (UGR-A) is used to sustain military personnel during worldwide operations that allow organized food service facilities. The UGR-A is designed to maximize the use of commercial items and to simplify the process of providing high quality food service in a field environment. All components for a complete 50-person meal are included in the UGR-A, with the exception of mandatory supplements, such as milk and cold cereal, and optional enhancements like bread and fresh fruit and vegetables. The UGR-A includes perishable/frozen type entrees (A-Rations) along with commercial-type components. Currently there are 7 breakfast and 14 lunch/dinner menus available. There is no minimum ordering quantity required (i.e. orders for single modules are accepted). The UGR-A module is comprised of 3 boxes. One pallet is comprised of 12 modules, which provides 600 meals. The average weight and cube of one UGR-A module is 86.70 lbs and 4.03 cubic feet.

WHAT IS IN IT?

The UGR-A, in addition to semi-perishable food items, includes perishable/frozen type entrees to provide the luxury of an A-Ration meal in the field. But, it is configured into individual meal modules for ease of ordering, distribution, and preparation. With the exception of mandatory supplements, such as bread, milk and cold cereal, and optional enhancements like fresh fruit, vegetables, and salad, the 7 breakfast and 16 lunch/dinner menus contain all food items and disposable items (cups, compartment trays, napkins, utensils, and trash bags) necessary to feed 50 individuals. Each menu, including mandatory supplements, provides an average of 1450 kilocalories (14% protein, 32% fat, and 54% carbohydrates) per serving. Cooking preparation sheets are included with each module. If the customers are in need of preparation sheets prior to receipt of product, please contact the inventory manager listed below.

HOW LONG WILL IT LAST?

UGR-A modules shall have at least 9-month shelf life (at 80⁰ Fahrenheit for semi-perishable modules and at 0⁰ Fahrenheit for perishable modules) remaining for OCONUS deliveries. UGR-A modules shall have at least 3-month shelf life (at 80⁰ Fahrenheit for semi-perishable modules and 0⁰ Fahrenheit for perishable modules) remaining for CONUS deliveries.

HOW CAN I GET IT?

Each UGR-A meal module has two National Stock Numbers (NSNs)- one for the semi-perishable portion and one for the perishable portion. Requisitions are processed according to the supply procedures for each Military Service. The points of contact for CONUS, Germany & Korea is Linda Carlin, (215) 737-8227, DSN 444-8227, Linda.Carlin@dla.mil

COMMENTS

- The UGR-A option is a build to order, Direct Vendor Delivery (DVD), operation that requires a minimum of 15 day order-ship-time CONUS and 45 day order ship time OCONUS.



UGR -A

MENUS

Due to the frequent changes to the UGR-A Menu, please refer to the UGR-A web page for the most recent menus.

UGR-A Web Page: <http://www.troopsupport.dla.mil/subs/rations/programs/ugr/uaabt.asp>

FY 11 Breakfast

Menu	Semi-Perishable	Perishable
1- Ranchero Beef Steak	8970-01-525-6344	8970-01- 525-6726
2- Creamed Beef & Ham Slice	8970-01- 525-6366	8970-01- 525-6729
3- Steak & Eggs	8970-01- 525-6370	8970-01- 525-6733
4- Cheddar Sausage Gravy	8970-01- 525-6372	8970-01- 525-6735
5- Omelet & Bacon	8970-01- 525-6377	8970-01- 525-6739
6- Chorizo Breakfast Wrap	8970-01- 525-6389	8970-01- 525-6740
7- Beef Breakfast Skillet	8970-01- 525-6720	8970-01- 525-6744

FY 11 Lunch/Dinner

Menu	Semi-Perishable	Perishable
1- Chicken Fried Steak & Fired Chicken	8970-01- 525-6783	8970-01-525-6813
2- Hamburger/Hot Dog	8970-01- 525-6785	8970-01- 525-6815
3- Pork in BBQ/Beef Brisket in BBQ sauce	8970-01- 525-6786	8970-01-525-6816
4- Turkey Cutlet	8970-01- 525-6789	8970-01-525-6817
5- Chinese Beef & Vegetables	8970-01- 525-6790	8970-01-525-6818
6- Shrimp Scampi/Chicken & Broccoli Penne	8970-01- 525-6794	8970-01-525-6820
7- Steak	8970-01- 525-6796	8970-01-525-6823
8- Ribs/Jerk Chicken	8970-01-525-6803	8970-01- 525-6825
9- Spaghetti & Meatballs	8970-01- 525-6804	8970-01- 525-6827
10- Chicken & Beef Enchiladas	8970-01- 525-6805	8970-01- 525-6830
11- Chicken Teriyaki Thighs	8970-01-525-6806	8970-01-525-6832
12- Burgundy Short Ribs	8970-01-525-6807	8970-01-525-6849
13- Prime Rib	8970-01-525-6809	8970-01-525-6852
14- Chicken Cordon Blue	8970-01-525-6810	8970-01-525-6856
15- Tomatillo Pork	8970-01-576-7833	8970-01-576-7876
16- Meatloaf	8970-01-576-7785	8970-01-576-7824

FY 12 Breakfast (effective Oct 1, 2011)

Menu	Semi-Perishable	Perishable
1- Breakfast Wrap/Bacon	8970-01-525-6344	8970-01- 525-6726
2- Ham Slice/Chicken Fillet	8970-01- 525-6366	8970-01- 525-6729
3- Steak/Sausage, Egg & Cheese Pita	8970-01- 525-6370	8970-01- 525-6733
4- Cheddar Pork Sausage Gravy/Steak, Egg, & Cheese Taquitto	8970-01- 525-6372	8970-01- 525-6735
5- Chicken Sausage Patty/Chipotle Bacon	8970-01- 525-6377	8970-01- 525-6739
6- Chorizo Breakfast Wrap/Pork Sausage	8970-01- 525-6389	8970-01- 525-6740
7- Beef Breakfast Skillet/Sweet & Smoky Sausage Roll	8970-01- 525-6720	8970-01- 525-6744

FY 12 Lunch/Dinner (effective Oct 1, 2011)

Menu	Semi-Perishable	Perishable
1- Fried Chicken	8970-01- 525-6783	8970-01-525-6813
2- Meatloaf/Jambalaya	8970-01- 525-6785	8970-01- 525-6815
3- Andouille Pasta & Cheese/Beef Brisket in BBQ sauce	8970-01- 525-6786	8970-01-525-6816
4- Turkey Cutlet	8970-01- 525-6789	8970-01-525-6817
5- Chili Pepper Beef/Spicy General Tso's Chicken	8970-01- 525-6790	8970-01-525-6818
6- Shrimp Scampi/Chicken & Broccoli Penne	8970-01- 525-6794	8970-01-525-6820
7- Steak	8970-01- 525-6796	8970-01-525-6823
8- Ribs/Jerk Chicken	8970-01-525-6803	8970-01- 525-6825
9- Spaghetti & Meatballs	8970-01- 525-6804	8970-01- 525-6827
10- Chicken & Beef Enchiladas	8970-01- 525-6805	8970-01- 525-6830
11- Beef Cubes in Gravy/Pork Shank in Spicy Honey Sauce	8970-01-525-6806	8970-01-525-6832
12- Burgundy Beef Short Ribs	8970-01-525-6807	8970-01-525-6849
13- Prime Rib	8970-01-525-6809	8970-01-525-6852
14- Chicken Cordon Blue/Tuscan Pork Loin	8970-01-525-6810	8970-01-525-6856

DATE REC'D _____
ACES LOG-IN # _____

UGR-A NEW ITEM INTRODUCTION FORM

(NOTE: PAGES 1 AND 2 MUST BE COMPLETED)

MENU INFORMATION: MENU # _____ (TABLE I REQUIRED IF SUBMITTING ENTIRE NEW MENU)
ITEM BEING REPLACED: _____

VENDOR INFORMATION:

UGR-A CONTRACTOR _____ CONTRACT # _____

MANUFACTURE'S NAME/ADDRESS: _____

USDA EST # (If Applicable): _____

VETCOM Approved Source dated _____, page # _____.

IS A DSCP NSN/LSN ASSIGNED TO THIS ITEM? If so, please provide. _____

PRODUCT INFORMATION:

DESCRIPTION (Brief description of the product): _____

BRAND NAME OF PRODUCT: _____

CHECK ONE: _____ SEMI-PERISHABLE _____ FROZEN

CIRCLE ONE: BATTERED CUT BREADED CHOPPED MARINATED DICED SEASONED SHREDDED SLICED

VARIETY/COLOR/FLAVOR: _____

FOR MEAT ITEMS:

NAMP/IMPS# _____ WEIGHT RANGE _____ PRODUCT GRADE _____

HOW PACKAGED: _____ BULK _____ INDIVIDUALLY WRAPPED PORTIONS

CONTAINER MATERIAL: _____ CONTAINER SIZE: _____ U/I: _____

ITEM WEIGHT: _____ COUNT PER POUND: _____ PORTION SIZE: _____

UNITS PER CASE: _____ PERISHABLE PRODUCT CASE DIMENSIONS: _____

NOTE: Perishable cases may require breaking and re-packing in finished UGR-A ration module. If so, the primary container and components must be fully labeled.

OTHER INFORMATION APPLICABLE TO PRODUCT/ SPECIAL REQUIREMENTS: _____

UGR-A NEW ITEM INTRODUCTION FORM

PAGE 2 OF 2

PRODUCT INFORMATION (CONT'D):

SHELF LIFE: _____

INGREDIENT STATEMENT: _____

PREPARATION INSTRUCTIONS: _____

NUTRITIONAL INFORMATION: _____

UNIT PRICE \$ _____ CASE PRICE _____ COST TO MODULE \$ _____

BENEFIT ANALYSIS (e.g. reduced cost to module/ improved quality/ menu improvement) Please explain:

POINT OF CONTACT:

Division Chief
Quality Assurance Division
Army Center of Excellence, Subsistence
1201 22nd Street
Attn: ATSM-CES-QA
Ft. Lee, VA 23801-1601
804-734-3366

NATICK:

The following must be completed when should you be required to furnish samples to NATICK for evaluation:

ITEM LOT CODE # _____ OF SAMPLES PROVIDED FOR EVALUATION

DATE REC'D _____

DSCP LOG-IN # DSCP-S- _____

UGR-A NEW SOURCE INTRODUCTION FORM

(NOTE: PAGES 1 AND 2 MUST BE COMPLETED)

VENDOR INFORMATION:

UGR-A CONTRACTOR _____ CONTRACT # _____

MANUFACTURE'S NAME/ADDRESS: _____

USDA EST # (If Applicable): _____

VETCOM Approved Source dated _____, page # _____.

IS A DSCP NSN/LSN ASSIGNED TO THIS ITEM? If so, please provide. _____

PRODUCT INFORMATION:

DESCRIPTION (Brief description of the product): _____

BRAND NAME OF PRODUCT: _____

CHECK ONE: _____ SEMI-PERISHABLE _____ FROZEN

CIRCLE ONE: BATTERED CUT BREADED CHOPPED MARINATED DICED SEASONED SHREDDED SLICED

VARIETY/COLOR/FLAVOR: _____

FOR MEAT ITEMS:

NAMP/IMPS# _____ WEIGHT RANGE _____ PRODUCT GRADE _____

HOW PACKAGED: _____ BULK _____ INDIVIDUALLY WRAPPED PORTIONS

CONTAINER MATERIAL: _____ CONTAINER SIZE: _____ U/I : _____

ITEM WEIGHT: _____ COUNT PER POUND: _____ PORTION SIZE: _____

UNITS PER CASE: _____ PERISHABLE PRODUCT CASE DIMENSIONS: _____

NOTE: Perishable cases may require breaking and re-packing in finished UGR-A ration module. If so, the primary container and components must be fully labeled.

OTHER INFORMATION APPLICABLE TO PRODUCT/ SPECIAL REQUIREMENTS: _____

UGR-A NEW SOURCE INTRODUCTION FORM

PAGE 2 OF 2

PRODUCT INFORMATION (CONT'D):

SHELF LIFE: _____

INGREDIENT STATEMENT: _____

PREPARATION INSTRUCTIONS: _____

NUTRITIONAL INFORMATION: _____

UNIT PRICE \$ _____ CASE PRICE _____ COST TO MODULE \$ _____

BENEFIT ANALYSIS (e.g. reduced cost to module/ improved quality/ menu improvement) Please explain:

POINT OF CONTACT:

Below is the POC for all literature, the information contained herein and product samples if deemed necessary.
If samples are necessary, a one-time fee of \$900.00 may be charged. Introductory Forms may be forwarded to:

Cindy Henry
SR. QUALITY ASSURANCE SPECIALIST
DSCP-HRUT
700 ROBBINS AVE.
PHILA, PA 19111
TELEPHONE: 215-737-7802
FAX: 215-737-2988

NATICK:

The following must be completed when should you be required to furnish samples to NATICK for evaluation:

ITEM LOT CODE # _____ OF SAMPLES PROVIDED FOR EVALUATION

UNITIZED GROUP RATION- B (UGR-B)

WHAT IS IT?

The Unitized B-Ration (UBR) is being phased out to 50-person Unitized Group Ration - B (UGR-B). The Unitized B Menus are close to being exhausted if they are not already. Any orders for Unitized B menus that are no longer available will be substituted by UGR-B Menus. The UGR-B will have 5 breakfast and 14 lunch/dinner menus with each meal providing an average of 1,300 kilocalories (15% protein, 30% fat and 55% carbohydrate). Each module provides 50 meals and each pallet contains 8 modules or 400 meals. They are assembled at Government depots. It will still be for USMC usage.

WHAT IS IN IT?

The UGR-B will have dehydrates, but will feature more commercial type items for the balance of the module components.

HOW DO I EAT IT?

The UGR-B is quick & easy to prepare and includes shelf stable ingredients to prepare complete meals emphasizing the use of commercial products. The UGR-B is unitized into three fiberboard cartons, including disposables.

HOW LONG WILL IT LAST?

The UGR-B will have an expected shelf life of 18 months at 80F.

HOW CAN I GET IT?

Each menu has its own National Stock Number (See Menu Table). Requisitions are processed according to the supply procedures for each Military Service. Point of contact is Barbara Selander, (215) 737-4360, DSN 444-4360, email Barbara.Selander@dla.mil.

1	2	3
8970-01-516-9423	8970-01-516-9435	8970-01-516-9440
PORK SAUSAGE LINKS	TURKEY SAUSAGE LINKS	CREAMED CHIPPED BEEF
BIB EGGS	BIB EGGS	BIB EGGS
HOMINY GRITS	OATMEAL	GRITS
PANCAKES	CINNAMON SWIRLS	PANCAKES
BISCUITS	HASH BROWNS	FRUIT COCKTAIL
HASH BROWNS	BISCUITS	RICE
FRUIT COCKTAIL	PEACHES	PINEAPPLE
GRAPE JUICE	ORANGE JUICE	APPLE JUICE
MAPLE SYRUP	PANCAKE MIX	MAPLE SYRUP
COCOA	CAPPUCCINO, FRENCH VANILLA	COCOA

4	5
8970-01-516-9443	8970-01-516-9445
CREAMED SAUSAGE	BIB EGGS
BIB EGGS	
FARINA	HOMINY GRITS
PANCAKES	PANCAKES
BISCUITS	BISCUITS
HASH BROWNS	HASH BROWNS
PEARS	PEACHES
ORANGE JUICE	GRAPE JUICE
MAPLE SYRUP	MAPLE SYRUP
WORCESTERSHIRE SAUCE	
CAPPUCCINO, IRISH CRÈME	CAPPUCCINO, FRENCH VANILLA

ALL BREAKFAST MENUS INCLUDE SALT AND PEPPER, HOT SAUCE, SHORTENING, CATSUP, PEANUT BUTTER AND JELLY/JAM, COFFEE, AND NONDAIRY CREAMER.

1	2	3
8970-01-516-9451	8970-01-516-9450	8970-01-516-9452
BEEF AND GRAVY WITH BISCUIT TOPPING	CREOLE CHICKEN	PORK CHOPS AND GRAVY
MASHED POTATOES	RICE	AU GRATIN POTATOES
MIXED VEGETABLES	CORN	GREEN BEANS
PEARS	FRUIT COCKTAIL	APPLESAUCE
BISCUIT	CORNBREAD	BISCUITS
SUGAR COOKIES	OATMEAL COOKIE	BROWNIES
BUTTERED FLAV GRANULES	CAJUN SEASONING	
CATSUP		CATSUP
LEMONADE	GRAPE DRINK	CHERRY DRINK

4	5	6
8970-01-516-9453	8970-01-516-9455	8970-01-516-9456
CHICKEN A LA KING	SHRIMP & HAM JAMBAYALA	SHEPARDS PIE (BEEF, POTATOES, & CORN)
MIXED VEGETABLE	DICED TOMATOES	
RICE	RICE	CORN
PEAS	CORN	CARROTS
FRUIT COCKTAIL	PEACHES	PEARS
BISCUITS	CORNBREAD	BISCUITS
YELLOW CAKE	BROWNIE MIX	SUGAR COOKIE MIX
BUTTER		BUTTER
CATSUP		
LEMONADE	LEMONADE	GRAPE DRINK

ALL DINNER MENUS INCLUDE SALT AND PEPPER, HOT SAUCE, PEANUT BUTTER AND JELLY/JAM, COFFEE, TEA AND NONDAIRY CREAMER.

7	8	9
8970-01-516-9457	8970-01-516-9458	8970-01-516-9459
MEXICAN MACARONI AND CHICKEN	BAKED CHICKEN AND RICE	SPAGHETTI WITH MEATBALLS
GREEN BEANS	MIXED VEGETBLES	CORN
PEACHES	PEACHES	APPLESAUCE
CORNBREAD	BISCUITS	BISCUITS
OATMEAL COOKIES	BROWNIES WITH CHOCOLATE FROSTING	YELLOW CAKE W/ CHOCOLATE FROSTING
CORN	CATSUP	
ORANGE DRINK	ORANGE DRINK	CHERRY DRINK

10	11	12
8970-01-516-9461	8970-01-516-9462	8970-01-516-9464
PINEAPPLE BBQ PORK CHOPS	CHICKEN AND BREAD STUFFING	CHILI CON CARNE
MACARONI AND CHEESE	MASHED POTATOES	RICE
GREEN BEANS	CARROTS	CORN
	PEACHES	FRUIT COCKTAIL
BISCUITS	BISCUITS	CORNBREAD
CHOCOLATE COOKIES	OATMEAL COOKIES	CHOCOLATE PUDDING
PEARS	BUTTER	
	CATSUP	
LEMONADE	GRAPE DRINK	GRAPE DRINK

ALL DINNER MENUS INCLUDE SALT AND PEPPER, HOT SAUCE, PEANUT BUTTER AND JELLY/JAM, COFFEE, TEA AND NONDAIRY CREAMER.

13-	14
8970-01-516-9467	8970-01-516-9466
SHRIMP CREOLE	WHITE BEAN AND CHICKEN CHILI
RICE	RICE
	GREEN BEANS
PEARS	PEACHES
CORNBREAD	CORNBREAD
CHERRY BEV BASE	GRAPE BEV BASE
APPLE CRISP	BROWNIES

ALL DINNER MENUS INCLUDE SALT AND PEPPER, HOT SAUCE, PEANUT BUTTER AND JELLY/JAM, COFFEE, TEA AND NONDAIRY CREAMER.

FOOD PACKET, SURVIVAL, GENERAL PURPOSE, IMPROVED (GP-I)

WHAT IS IT?

The Food Packet, Survival, General Purpose, Improved is used by the Services to sustain an individual in survival situations, including escape and evasion, under all environmental conditions, and when potable water is limited. Requested by the Air Force, it is used to sustain personnel in any survival situation for periods of less than 5 consecutive days. There are 24 packets per shipping container. The weight is .71 lb. per packet and 18.21 lb. per case. The volume is 0.014 cubic feet per packet and 0.520 cubic feet per case.

WHAT IS IN IT?

The ration contains 6 compressed bars consisting of 2 cereal bars, 3 cookie bars, and 1 sucrose bar which are sealed in trilaminar pouches and packed in a water resistant, paperboard box. Lemon tea, soup and gravy base are also included. Each packet provides 1447 kilocalories (5% protein, 39% fat, and 56% carbohydrate). It is designed to provide a maximum of 8% of the calories from protein in order to minimize metabolic water requirements.

HOW DO I EAT IT?

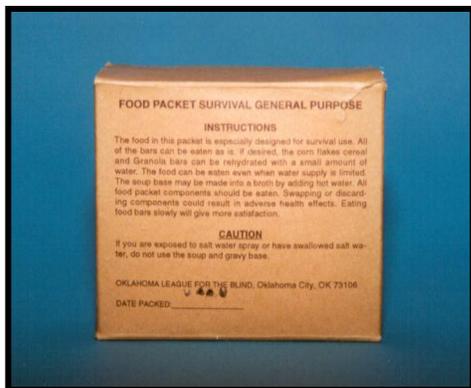
The individual prepares the food. Fourteen ounces of water are required to reconstitute the lemon tea, soup and gravy base.

HOW LONG WILL IT LAST?

The shelf life for this ration is 5 years at 80 degrees Fahrenheit.

HOW CAN I GET IT?

The NSN for this ration is 8970-00-082-5665. The point of contact is Doris Duglas, (215) 737-2959, DSN: 444-2959, email Doris.Duglas@dla.mil



FOOD PACKET, SURVIVAL, ABANDON SHIP

WHAT IS IT?

The Food Packet, Survival, Abandon Ship is used by the Navy to sustain one person for 3 days (using 2 bars per day) who must abandon ship and is designed to fit in the storage areas of lifesaving craft. The weight of this ration is 5.20 ounces per packet; 5.75 pounds per intermediate box, and 48 pounds per case. The volume is 17 cubic inches per packet, .16 cubic feet per intermediate box and 1.36 cubic feet per case. There are 25 packets per case.

WHAT IS IN IT?

The packet contains calorically dense cereal bars with a minimum of six equally shaped, commercially available, individually wrapped bars per intermediate box. The ration is strictly a short-term survival food whose consumption will help to minimize the negative metabolic effects of acute starvation. Each packet provides approximately 2400 kilocalories (54% carbohydrate). The components are compatible with potable water restrictions.

HOW DO I EAT IT?

There is no preparation necessary except opening packages.

HOW LONG WILL IT LAST?

The components have maximum stability for storage in on-deck craft under all climatic conditions. They meet the shelf life criteria stated in U.S. Coast Guard Regulations Governing Emergency Provisions for Lifeboats and Liferafts. The shelf life is 84 months at 80 degrees Fahrenheit.

HOW CAN I GET IT?

The NSN for this ration is 8970-01-434-3192. The point of contact is Doris Douglas, (215) 737-2959, DSN: 444-2959, email Doris.Douglas@dla.mil



FOOD PACKET, SURVIVAL, AIRCRAFT, LIFE RAFT

WHAT IS IT?

The Food Packet, Survival, Aircraft, Life Raft is used by the Navy to sustain personnel that survive aircraft disasters. The packet, along with other essential equipment, is supplied in the emergency kits carried aboard naval aircraft. The weight of this ration is 3.5 ounces per packet and 8.0 pounds per case. The cubic measurement is 12 cubic inches per packet and .24 cubic feet per case. There are 36 packets per case.

WHAT IS IN IT?

The packet contains hard candy, candy-coated chewing gum, and twine. An instruction sheet is included explaining the use of the twine for storing the components after the packet is opened. Each packet provides approximately 300 kilocalories (100% carbohydrate). It is strictly short-term survival food whose consumption will help to minimize the negative metabolic effects of acute starvation. The components are compatible with potable water restrictions.

HOW DO I EAT IT?

No preparation necessary except opening packages.

HOW LONG WILL IT LAST?

The shelf life is 84 months at 80 degrees Fahrenheit.

HOW CAN I GET IT?

The NSN is 8970-01-028-9406. The point of contact is Doris Duglas, (215) 737-2959, DSN: 444-2959, email Doris.Duglas@dla.mil



ULTRA HIGH TEMPERATURE MILK (UHT)

WHAT IS IT?

This item is used by the Armed Forces as a mandatory supplement and/or enhancement for operational ration feeding during operations which do not have refrigeration capability or have very limited capability. It is used in situations that do not permit re-supply of perishable foods. The weight and cube per case is approximately 16.4 lbs and .33 cubic feet. The weight and cube per pallet is approximately 1970 lbs and 42.8 cubic feet.

WHAT IS IN IT?

UHT milk is fresh milk, which has been processed with a technology, called UHT (Ultra High Temperature). The UHT treatment ensures maximum microbic inactivation, while preserving the maximum flavor, taste and nutritional value. The aseptic packaging system protects the product from air and light and guarantees long shelf life without the need for refrigeration. The nutritional values provided are: Whole White -150 Calories (30% Fat, 40% Carbohydrate, Protein 30%); Whole Chocolate - 230 Calories(21 % Fat, 58% Carbohydrate, 21% Protein); Reduced Fat Chocolate 2% milkfat -170 Calories (14% Fat, 64% Carbohydrate, 22% Protein); Reduced Fat Strawberry 2% milkfat -170 calories(13% Fat, 66% Carbohydrate, 21% protein); Reduced Fat White 2% milkfat – 120 Calories (21% Fat, 46% Carbohydrate, 33% Protein); Banana- 180 Calories (8% Fat, 8% Carbohydrate). Serving size is 1 cup (236ml).

HOW LONG WILL IT LAST?

The shelf life of UHT Milk is 10 months (unopened) under normal storage condition.

HOW CAN I GET IT?

Each type of UHT Milk has a national stock number (NSN). The half-pint containers have the following NSNs:

Whole White	8910-01-474-2661
Whole Chocolate	8910-01-474-2648
Low-Fat White	8910-01-474-2623
Low-Fat Chocolate	8910-01-474-2621
Low-Fat Strawberry	8910-01-474-2680
Banana	8910-01-584-0787

Unit per pack/case	27 half-pint containers per case.
1 pallet	3240 containers/120 cases
1 truck = 20 pallets	64800 containers minimum

Less than one truckload quantities are available; however, truck load quantities will ensure best price available and less shifting of product during shipment.

The point of contact is Barbara Selander, (215) 737-4360, DSN: 444-4360, email Barbara.Selander@dla.mil

SOY MILK NOTICE

All customers of Defense Supply Center Philadelphia (DSCP) Subsistence are advised that the following soy milk products have been approved for purchase:

8910-01-506-5239	MILK ALTERNATIVE, SHELF STABLE, soy, vanilla, fortified
8910-01-506-5245	MILK ALTERNATIVE, SHELF STABLE, soy, chocolate, fortified
8910-01-506-5249	MILK ALTERNATIVE, SHELF STABLE, soy, strawberry, fortified

All of the above are 1/2 (8 fl oz) containers of UHT aseptically processed and packaged, containing calcium and vitamins A, C, D and B12.

You are encouraged to direct all requests for soy milk to your local Prime Vendor if requirements are minimal. If you believe you will have significant and/or recurring requirements for soy milk, we ask that you contact Barbara Selander (see above) to discuss long-term contracting for the soy milk, similar to our contracting vehicles for UHT milk.

WATER, DRINKING, EMERGENCY

WHAT IS IT?

Water, Drinking, Emergency, is packaged in a **disposable flexible pouch**, without tethering hole. It is 4 oz, and is packaged in quantities of 150 per box. Unit of issue is EA. There are now three types (see below)

HOW DO I EAT IT?

Water comes ready for consumption.

HOW LONG WILL IT LAST?

Shelf life is 60 months.

HOW CAN I GET IT?

The National Stock Number for a case of Water, Drinking, Emergency is 8960-01-124-4543 (no spout), 8960-01-587-6603 (center spout) and 8960-01-485-9695 (side spout). The point of contact is Doris Douglas, (215) 737-2959, DSN: 444-2959, email Doris.Douglas@dla.mil



**Water, Drinking, Emergency
Side Spout- NSN 8960-01-485-9695**



**Water, Drinking, Emergency
Center Spout- NSN 8960-01-587-6603**



**Water, Drinking, Emergency
No Spout- NSN 8960-01-124-4543**

WATER, DRINKING, STERILE

WHAT IS IT?

Water, Drinking, Sterile is clear, odorless, potable, commercially sterile, and hermetically sealed in a rigid plastic container. It is 16 oz, and packaged in quantities of 25 per box. Unit of issue is EA



**Water, Drinking,
Sterile
NSN 8960-00-000-0170**

HOW DO I EAT IT?
Water comes ready for consumption.

HOW LONG WILL IT LAST?
Shelf life is 60 months.

HOW CAN I GET IT?
For the Water, Drinking, Sterile, the number is 8960-00-000-0170. The point of contact is Doris Douglas, (215) 737-2959, DSN: 444-2959, email Doris.Douglas@dla.mil

HEALTH AND COMFORT PACK (HCP)

WHAT IS IT?

The Health and Comfort Packs (HCPs) are designed to provide a means for forward area troops to acquire the everyday non-food necessities that are required for their health and comfort when the exchange system or local stores are not available to them. The contents listed here are the components that were procured on the last contract. Based upon field surveys, changes may be made in future procurements. If changes are made, they are usually in size of component or due to popularity of a new item, but the basic list of items generally remains the same. There are three types of HCPs, Type I, II, and III. The weight and cube per case of each type is as follows: Type I- 58 lbs and 2.9172 cube, Type II- 18 lbs and 1.86 cube, and Type III- 18 lbs and 1.86 cube.

WHAT IS IN IT?

Type I contains components which are suitable for both males and females. The intent is to supply 10 individuals for 30 days. Each shipping container contains 10 prepackaged polyethylene bags with a drawstring closure containing a designated quantity of 16 items for issue to 10 individuals. Each shipping container also contains other items intended as general supply for replacement or issue as needed.

TYPE I prepackaged bags contain the following items:

- Toothbrush
- Toothpaste
- Dental Floss
- Razor, shaving (5)
- Shaving Gel
- Shaving Oil
- Soap, bar (2)
- Foot Powder
- Shampoo
- Deodorant, stick
- Bag, plastic
- Lip Balm
- Personal Hygiene Body Wipe (8-10 pack) (4)
- Lotion, Sunscreen
- Toilet Paper
- Eye Drops

The TYPE I shipping containers also contain the following supplemental or replacement items packed in an intermediate container:

- Detergent, laundry (10)

TYPE II is intended for females only. The intent is to supply 10 females for 30 days. The TYPE II shipping container contains the following components packed in bulk:

- Napkins, sanitary, regular (48)
- Napkins, sanitary, super (72)
- Tampons, regular (60)
- Tampons, super (84)
- Panty Shields (200)
- Bag, plastic, 1 gallon (20)
- Disposal Bag, 3x7 (70)
- Bag, plastic, 10 gallon (10)
- Ponytail Holders (10)
- Personal Hygiene Body Wipes (10)

TYPE III is a washcloth-sized personal hygiene body wipe. The contents are intended for use by 10 individuals (male or female):

- Personal Hygiene Body Wipe (40)

Note: Component list of items may vary. Above is based on most recent Tech Data Package and award.

HOW LONG WILL IT LAST?

The shelf life remaining for all components at the time of assembly is 2 years at 50 to 72 degrees Fahrenheit.

HOW CAN I GET IT?

The NSN for Type I (male and female), Health and Comfort Pack, is 8970-01-368-9154. The NSN for Type II (female), Health and Comfort Pack, is 8970-01-368-9155. The NSN for Type III (male and female), Health and Comfort Pack, is 8970-01-487-7488. The point of contact is Joe Zanolle, (215) 737-5648, DSN 444-5648, email Joseph.Zanolle@dla.mil. (NOTE: Photos below depict components from a previous product procurement and not the present procurement.)

COMMENTS

The HCP is not a regularly procured or stocked item by DSCP. It is purchased for special requirements. Contact the above POC for more information.



HUMANITARIAN RATIONS



Humanitarian Rations were implemented in response to customer requests for specific feeding requirements for large groups of people. To date, the family of Humanitarian Rations has included the **Humanitarian Daily Ration (HDR)** and the **Humanitarian Pouch Meal (HPM)**. These rations are packaged such as to withstand extreme environmental conditions and to allow airdrops when necessary. Currently, only the HDR is being procured by DSCP and available to the customer. However, the humanitarian meal concept can be tailored (in regard to packaging, nutritional requirements, and individual components), implemented, and made available to meet the needs of different situations when the need is present.

THE HUMANITARIAN DAILY RATION (HDR)

WHAT IS IT?

The original requirement for the HDR was based on a need identified by the Defense Security Cooperation Agency-Humanitarian Assistance/Demining Activities (DSCA-HA/D), for a means of feeding large populations of displaced persons or refugees under emergency conditions. The HDR is similar in concept to the Meal, Ready-to-Eat as it is composed of ready-to-eat thermostabilized entrees and complementary components and is packaged in materials structurally similar to the MRE. However, the similarity ends there.

The components are designed to provide a full day's sustenance to a moderately malnourished individual. In order to provide the widest possible acceptance from the variety of potential consumers with diverse religious and dietary restrictions from around the world, the HDR contains no animal products or animal by-products, except that minimal amounts of dairy products are permitted. Alcohol and alcohol based ingredients are also banned. The meal bag is similar to the MRE meal bag except that it is a salmon color and it contains graphics demonstrating how to open the bag and that the contents should be eaten. Again, the shipping container is the same as the MRE, except that it holds ten meal bags and contains markings and graphics specific to the HDR. The net weight per case is 25 lbs and 1.02 cubic feet, while each pallet weighs 1,237 lbs. and is approximately 58.1 cubic feet.

WHAT IS IN IT?

Since the meal is designed as a complete day's supply of food, a minimum of two entrees is provided in each meal bag. Complementary components are also included to provide the balance of the daily nutritional requirements that call for not less than 2200 calories, broken down as 10-13% protein, 27-30% fat, and not less than 60% carbohydrates. A spoon and a non-alcohol based moist towelette are the only non-food components in the meal bag.

HOW DO I EAT IT?

The entire meal is ready to eat. The entrees may be eaten cold, however, as is universally understood, the entrees generally are more desirable when heated. The entree package may be immersed in hot water or the contents may be placed in a pot for heating over flame.

HOW LONG WILL IT LAST?

The shelf life of the HDR is 36 months at 80 degrees Fahrenheit.

HOW CAN I GET IT?

The National Stock Number for the Humanitarian Ration is 8970-01-375-0516. While the HDR is procured by DSCP, inquires regarding obtaining HDRs for humanitarian mission should be direct to the DSCA point of contact at (703) 601-3675, DSN 329-3675.

HUMANITARIAN DAILY RATION MENUS

MENU #1

A	B	C
Bean Salad	Barley Stew	Beans & Rice in Tomato Sauce
Brown & Wild Rice w/Lentils	Lentil Stew	Herb Rice
Crackers	Vegetable Biscuits	Biscuit (2 pack MRE crackers)
Peanut Butter	Jam	Vegetable Crackers (2 pack)
Raisins	Peanut Butter	Fruit Bar (2 oz. Fig)
Flat Bread	Fruit Bar	Peanut Butter
Strawberry Jam	Shortbread Cookies	Strawberry Jam
Accessory Pack*	Fruit Pastry	Fruit Pastry (2 pack)
	Accessory Pack*	Shortbread (1 bar)
		Accessory Packet*

MENU #2

A	B	C
Bean Salad	Barley Stew	Red Beans & Rice
Rice w/Beans	Peas in Tomato Sauce	Yellow Rice
Crackers	Vegetable Biscuits	Biscuit (2 pack MRE crackers)
Peanut Butter	Jam	Vegetable Crackers (2 pack)
Raisins	Peanut Butter	Fruit Bar (2 oz. Fig)
Flat Bread	Fruit Bar	Peanut Butter
Strawberry Jam	Shortbread Cookies	Strawberry Jam
Apple Fruit Bar	Fruit Pastry	Fruit Pastry (2 pack)
Accessory Pack*	Accessory Pack*	Shortbread (1 bar)
		Accessory Packet*

MENU #3

A	B	C
Bean Salad	Barley Stew	Lentil Stew
Lentils & Vegetables	Rice & Vegetables in Sauce	Herb Rice
Crackers	Vegetable Biscuits	Biscuit (2 pack MRE crackers)
Peanut Butter	Jam	Vegetable Crackers (2 pack)
Raisins	Peanut Butter	Fruit Bar (2 oz. Fig)
Flat Bread	Fruit Bar	Peanut Butter
Strawberry Jam	Shortbread Cookies	Strawberry Jam
Apple Fruit Bar	Fruit Pastry	Fruit Pastry (2 pack)
Accessory Pack*	Accessory Pack*	Shortbread (1 bar)
		Accessory Packet*

MENU #4

A	B	C
Beans w/Potatoes	Rice & Vegetables in Sauce	Pasta in Tomato Sauce
Brown & Wild Rice w/Lentils	Peas in Tomato Sauce	Yellow Rice
Crackers	Vegetable Biscuits	Biscuit (2 pack MRE crackers)
Peanut Butter	Jam	Vegetable Crackers (2 pack)
Raisins	Peanut Butter	Fruit Bar (2 oz. Fig)
Flat Bread	Fruit Bar	Peanut Butter
Strawberry Jam	Shortbread cookies	Strawberry Jam
Accessory Pack*	Fruit Pastry	Fruit Pastry (2 pack)
	Accessory Pack*	Shortbread (1 bar)
		Accessory Packet*

MENU #5

A	B	C
Lentils & Vegetables	Lentil Stew	Lentil Stew
Beans w/Potatoes	Peas in Tomato Sauce	Red Beans & Rice
Crackers	Vegetable Biscuits	Biscuit (2 pack MRE crackers)
Peanut Butter	Jam	Vegetable Crackers (2 pack)
Raisins	Peanut Butter	Fruit Bar (2 oz. Fig)
Flat Bread	Fruit Bar	Peanut Butter
Apple Fruit Bar	Shortbread Cookies	Strawberry Jam
Accessory Pack*	Fruit Pastry	Fruit Pastry (2 pack)
	Accessory Pack*	Shortbread (1 bar)
		Accessory Packet*

* Accessory Pack Contents: Red Pepper, Pepper, Salt, Sugar, Spoon, Matches (unprinted) & Towelette (alcohol-free), Napkin.

OPERATIONAL RATIONS DEPLOYABLE FIELD SUPPORT IST (Formerly FIELD FEEDING EQUIPMENT)



Modern Burner Unit (MBU)

The Deployable Field Support IST manages and provides end items and spare parts support for military field kitchens used to support U.S. military operations. We are your source for replacement and support items for the Mounted Kitchen Trailer, Food Sanitation Center, Kitchen Company Level Field Feeding (KCLFF), and the Modular Field Kitchen. We also manage the M59 Range Outfit, M2 Burner Unit, Modern Burner Unit, and Squad/Survival/Individual Field Stoves. For more information contact any member of the Deployable Field Support IST. For a complete list of FFE National Stock Numbers (NSNs), please visit the FFE web page at <http://www.dscp.dla.mil/subs/rations/dfs/index.asp>.

The point of contact is Tony DiSandro, (215) 737-2937, DSN 444-2937,

Anthony.DiSandro@dlamil

Managed End Items	Support of End Items
<ul style="list-style-type: none"> <input type="checkbox"/> M2A Burner Unit <input type="checkbox"/> Modern Burner Unit <input type="checkbox"/> M59 Field Range Outfit <input type="checkbox"/> Squad/Survival/Individual Field Stoves 	<ul style="list-style-type: none"> <input type="checkbox"/> Mounted Kitchen Trailer (MKT) <input type="checkbox"/> Food Sanitation Center (FSC) <input type="checkbox"/> Kitchen Company Level Field Feeding (KCLFF) <input type="checkbox"/> Modular Field Kitchen (MFK)



Food Sanitation Center (FSC)



Mounted Kitchen Trailer (MKT)



Mounted Kitchen Trailer (MKT)

Modern Burner Unit (MBU)

Note to Army Customers and National Guard & Reserve Units:

The MBU's are being fielded by PM-Soldier Support in accordance with the overall Army priority sequence. Individual units may **not** buy the MBU on their own to circumvent the priority. That would violate the Army's "Total Package Fielding" regulations that require equipment to be fielded with all training, documentation, spare parts and support equipment. It would be logistically risky and potentially dangerous to deliver MBUs without proper support and training. Under the fielding, units do not have to pay for anything other than possibly for TDY to attend training at a regional location which will be set up by the Army. Any questions on this matter may be directed to the PM-Soldier Support (DSN: 256-5543) or Defense Supply Center Philadelphia (DSN: 444-3701).

Overview:

The Modern Burner Unit (MBU) is the replacement for the M2 gasoline burner currently used in all field feeding systems. Compatibility of the MBU with all current field feeding equipment will be achieved by maintaining the same footprint and heat transfer as the M2.



Description:

The MBU utilizes an automatic, closed circuit fueling system, which avoids spill hazards and eliminates the need to remove the burner for refueling, as with the pressurized fuel system of the M2. Employing an electronic ignition, the MBU is ignited in place, thus saving time by eliminating the pre-heat period required with the M2 and reducing the hazards associated with lighting and carrying lit burners into the kitchen. It reduces the logistical burden and safety hazards of the M2 by burning the less volatile JP-8 fuel instead of gasoline. The use of electronically controlled components also decreases the production of hazardous emissions by maintaining the correct fuel/air ratio. To eliminate the risk of electrical shock during use and maintenance, and allow direct use of vehicle power, less than 90 Watts of 28 Volt DC power is used. Compatibility with A.C. generators is achieved by providing power converters as required in each kitchen application.

The MBU can be easily installed in any of the current Army field feeding equipment systems. The Mounted Kitchen Trailer (MKT) application requires minor modifications for cabling and hardware mounting. A generator or other AC power source is required to power the MBU in most applications.

FIELD WASH STAND

Now available to our Military Customers is the **FIELD WASH STAND**. This convenient four-person design is perfect for field feeding and work sites where frequent hand-washing is required. It features hands-free operation via foot pumps, fresh and grey-water tanks of durable polyethylene, paper towel holder, and soap dispenser. The Field Wash Stand greatly enhances personal hygiene in the field. *Please note that at this point, this item is not part of any mandatory field plan. It is not a required item. Units that desire this item must purchase it with their units' funds.*



NSN: 7360-01-480-8487

Item color is **dark green**.

Height	58 in
Width:	22.5 in
Depth:	22.5 in
Weight:	60 lbs.
Weight Filled:	226 lbs.
Blue Water:	20 gal
Grey water:	22 gal

Point of Contact for this item Tony
DiSandro, (215) 737-2937, DSN
Phone 444-2937,
Anthony.DiSandro@dla.mil

**DLA Troop Support
Directorate of Subsistence
Operational Rations Division**

Pricing

Fiscal Year 2012

March 2012

**NOTE: For most recent prices, please refer to the web page at
<http://www.troopsupport.dla.mil/subs/rations/prices.pdf>**

Description	Unit/Issue	Price
MRE	BX	\$89.09
FSR		\$134.50
Meal, Rel, Kosher	BX	\$87.32
Meal, Rel, Halal	BX	\$87.32
Meal, Rel, Kosher for Passover	BX	\$155.44 (availability seasonal)
MCW of MCW/LRP	BX	\$157.61
LRP of MCW/LRP	BX	\$156.65
TOTM	BX	varies by vendor
		Vendor A – 54.47/BX
		Vendor B – 53.92/BX
		Vendor C – 52.75/BX
MARC	BX	\$40.12
UGR-H&S BRK	MOD	\$402.74
UGR-H&S L/D	MOD	\$392.16
UGR-E BRK	MOD	\$221.35
UGR-E L/D	MOD	\$221.35
UGR-A BRK	MOD	UGR-A prices are listed in customer STORES catalog **
UGR-A L/D	MOD	UGR-A prices are listed in customer STORES catalog **
UGR-B	MOD	see below***
Survival, GPI	PZ	\$22.32
Survival, Abandon Ship	PZ	\$6.64
Survival, Aircraft/Liferaft	PZ	\$2.30
UHT Milk, Whole White	BX	\$8.60
UHT Milk, Whole Choc	BX	\$9.44
UHT Milk, Low-Fat Wht	BX	\$8.48
UHT Milk, Low-Fat Choc	BX	\$9.35
UHT Milk, Low-Fat Strawberry	BX	\$9.19
UHT Milk, Banana	BX	\$10.17
Water, Drinking, Sterile	EA	\$3.03
Water, Drinking, Emergency, Side Spout	EA	.92
Water, Drinking, Emergency, Center Spout	EA	.89
Water, Drinking, Emergency, No Spout	EA	.69
HCP, Type I	BX	\$453.07
HCP, Type II	BX	\$133.55
HCP, Type III	BX	\$86.03
Field Feeding Equipment	NA	see below****

****UGR-A Prices: For questions regarding prices of UGR-A Brk & L/D contact the item manager at (215) 737-8227, DSN 444-8227.**

***** UGR-B Prices:**

Breakfast 1	\$266.04
Breakfast 2	\$246.41
Breakfast 3	\$252.50
Breakfast 4	\$233.48
Breakfast 5	\$61.38
Dinner 1	\$263.04
Dinner 2	\$194.09
Dinner 3	\$386.92
Dinner 4	\$182.98
Dinner 5	\$343.16
Dinner 6	\$250.83
Dinner 7	\$229.45
Dinner 8	\$168.32
Dinner 9	\$210.81
Dinner 10	\$381.64
Dinner 11	\$169.72
Dinner 12	\$263.53
Dinner 13	\$393.33
Dinner 14	\$220.98

******Field Feeding Equipment (FFE) Prices: For prices of FFE items please contact the item manager at (215) 737-3113, DSN 444-3113.**

Individual & Group Rations Weights and Cubes

	Srvngs	U/I per	Srvngs	Case	Case	Case	Cs per	U/I	U/I	Cs per	Unit Load	Unit Load	Unit Load	Pallet per	Pallet per
Ration/Item	per U/I	Pallet	per Plt	Cube	l/w/h (in.)	Wt(lb)	U/I	Cube	Wt(lb)	Pallet	l/w/h (in.)	Cube	Avg. Wt(lb)	20' Cont.	40' Cont.
MRE	12	48	576	1.02	17x9.6x10.8	22	1	1.02	22	48	44.5x51.75x42.2	56.1	1098	16	36
FSR	9	48	432	0.99	17x9.6x10.8	29	1	0.99	29	48	44.5x51.75x42.2	54.7	1434	16	36
MCW/LRP	12	48	576	1.02	17x9.6x10.8	15	1	1.02	15	48	44.5x51.75x42.2	56.1	758	16	36
HDR	10	48	480	1.02	17x9.6x10.8	25	1	1.02	25	48	44.5x51.75x42.2	56.1	1237	16	36
TOTM	12	48	576	0.95	17x9.6x10.8	20	1	0.99	20	48	44.5x51.75x42.2	52.7	1023	N/A	N/A
MARC	10	56	560	0.63	17x9.6x10.8	17	1	0.63	20	56	44.5x51.75x42.2	42.4	952	16	36
Religious Meal	12	30	360	1.4	19.6x13.75x9	18	1	1.4	18	30	41.25x39.25x46.25	43.3	540		
GP-I	24			0.52		18.2	1	0.52	18.2						
ABANDON SH	25			1.36		48	1	1.36	48						
AIR/LIFERAFT	36			0.24		8	1	0.24	8						
WATER															
WATER															
HCP Type I	10	12	120	5.7		54	1	5.7	54	12		45	680	20	40
HCP Type II	G.S.*	16	G.S.*	3.3		19	1	3.3	19	16		45	336	20	40
HCP Type III	G.S.*	30	G.S.*	1.4		21.4	1	1.4	21.4	30		46.5	674	20	40
*General Supply															

For more info call 215-737-5648 or DSN 444-5648

UGR-E (AVG)	18	18	324	1.9		43	1	1.9	43	18		41.3	816	360	720
UGR-H&S B1	50	8	400				3	5.25	134	24	48Lx40Wx41.5H	47.8	1071		
UGR-H&S B2	50	8	400				3	5.25	105	24	48Lx40Wx41.5H	47.8	839		
UGR-H&S B3	50	8	400				3	5.25	122	24	48Lx40Wx41.5H	47.8	976		
UGR-H&S B4	50	8	400				3	5.25	109	24	48Lx40Wx41.5H	47.8	875		
UGR-H&S B5	50	8	400				3	5.25	117	24	48Lx40Wx41.5H	47.8	936		
UGR-H&S B6	50	8	400				3	5.25	110	24	48Lx40Wx41.5H	47.8	883		
UGR-H&S B7	50	8	400				3	5.25	119	24	48Lx40Wx41.5H	47.8	952		
Avg Brk	50		400						116				933		
UGR-H&S D1	50	8	400				3	5.25	124	24	48Lx40Wx41.5H	47.8	995		
UGR-H&S D2	50	8	400				3	5.25	113	24	48Lx40Wx41.5H	47.8	908		
UGR-H&S D3	50	8	400				3	5.25	154	24	48Lx40Wx41.5H	47.8	1232		
UGR-H&S D4	50	8	400				3	5.25	120	24	48Lx40Wx41.5H	47.8	960		
UGR-H&S D5	50	8	400				3	5.25	133	24	48Lx40Wx41.5H	47.8	1064		
UGR-H&S D6	50	8	400				3	5.25	136	24	48Lx40Wx41.5H	47.8	1088		
UGR-H&S D7	50	8	400				3	5.25	131	24	48Lx40Wx41.5H	47.8	1048		
UGR-H&S D8	50	8	400				3	5.25	144	24	48Lx40Wx41.5H	47.8	1153		
UGR-H&S D9	50	8	400				3	5.25	126	24	48Lx40Wx41.5H	47.8	1008		
UGR-H&S D10	50	8	400				3	5.25	138	24	48Lx40Wx41.5H	47.8	1105		
UGR-H&S D11	50	8	400				3	5.25	141	24	48Lx40Wx41.5H	47.8	1127		
UGR-H&S D12	50	8	400				3	5.25	132	24	48Lx40Wx41.5H	47.8	1054		
UGR-H&S D13	50	8	400				3	5.25	131	24	48Lx40Wx41.5H	47.8	1048		
UGR-H&S D14	50	8	400				3	5.25	132	24	48Lx40Wx41.5H	47.8	1056		
Avg Din	50		400						133				1068		
UGR-B															
UHT Milk	27	120	3240	0.33	15.75x8x4.4		1	0.33		120	48x40x43	42.8	1970		
Brk Cereal	72	50	3600	1.00	16x9x12		1	1.00		50	48x40x65	50.0	460		
For more info call 215-737-5648 or DSN 444-5648															

Menu	Box Dimensions			Cube/Box	Boxes/Mod	Cube/Mod	40x48 Pallet	Number Mods/Pallet	Cube/Pallet	Weight	
	L	W	H							Dry	Frozen
B1/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	36	XXXXXX
B1/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78	XXXXX	51
B2/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	46	XXXXXX
B2/Perishable	23.625	15.875	13.375	3.11	1	3.11	47.78	10	47.78	XXXXX	42
B3/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	36	XXXXXX
B3/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78	XXXXX	48
B4/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	46	XXXXXX
B4/Perishable	19.5	15.5	18.25	3.47	1	3.47	47.78	12	47.78	XXXXX	57
B5/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	44	XXXXXX
B5/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	42
B6/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	49	XXXXXX
B6/Perishable	19.5	15.5	18.25	3.47	1	3.47	47.78	12	47.78	XXXXX	45
B7/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	50	XXXXXX
B7/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	57
D1/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	43	XXXXXX
D1/Perishable	19.5	15.5	18.25	3.47	1	3.47	47.78	12	47.78	XXXXX	70
D2/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	66	XXXXXX
D2/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	64
D3/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	77	XXXXXX
D3/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78	XXXXX	41
D4/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	67	XXXXXX
D4/Perishable	24	15.7	12.625	2.3	1	2.3	47.78	18	47.78	XXXXX	34
D5/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	70	XXXXXX
D5/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	50
D6/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	68	XXXXXX
D6/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	59
D7/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	62	XXXXXX
D7/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78	XXXXX	48
D8/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	66	XXXXXX
D8/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	53
D9/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	68	XXXXXX
D9/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	18	47.78	XXXXX	51
D10/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	62	XXXXXX
D10/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	45
D11/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	65	XXXXXX
D11/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	16	47.78	XXXXX	42
D12/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	73	XXXXXX
D12/Perishable	19.5	15.5	11.876	3.47	1	3.47	47.78	18	47.78	XXXXX	50
D13/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	63	XXXXXX
D13/Perishable	23.625	15.875	13.375	3.11	1	3.11	47.78	10	47.78	XXXXX	49
D14/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	63	XXXXXX
D14/Perishable	19.5	15.5	11.875	2.3	1	2.3	47.78	16	47.78	XXXXX	38
D15/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	56	XXXXXX
D15/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	50
D16/Semi-Perishable	23.5	13	9	1.59	2	3.18	38	12	38	60	XXXXXX
D16/Perishable	23.375	19.375	11.875	3.11	1	3.11	47.78	12	47.78	XXXXX	73

Customer Rations Program
POC List

<u>Program</u>	<u>(215) 737- xxxx</u>	<u>DSN 444- xxxx</u>	<u>Fax (215) 737- xxxx</u>
MRE	3688	3688	2988
Religious Meal, Kosher/Halal	3688	3688	2988
FSR	5648	5648	2988
Religious Meal, Kosher for Passover	3688	3688	2988
MCW/LRP	2671	2671	2988
TOTM	3613	3613	2988
MARC	3688	3688	2988
URG-H&S	4360	4360	4115/2988
Artic Supplement (H&S)	4360	4360	4115/2988
UGR-E	5648	5648	2988
UGR-A	8227	8227	4115/2988
UGR-B	4360	4360	4115/2988
Survival (3)	3613	3613	7774/4115
UHT	4360	4360	4115/2988
Water (2)	3613	3613	7774/4115
HCP (3)	5648	5648	2988
DFS (FFE)	3113	3113	2988
War Reserve	4360	4360	4115/2988

