

**SECTION C**

The Unitized Group Ration – B™ (UGR-B™) provides a breakfast or a lunch/dinner meal to 50 individuals. There are five breakfast and fourteen lunch/dinner menus with each of the menus providing a B ration entrée.

The UGR-B™ consists of three boxes. Within the boxes are cans, bottles, boxes and bags of food items, instruction sheet, disposable meal trays, dining packets, and paper cups and other components.

**C-1 ITEM DESCRIPTION**

**ACR-B-01A, UNITIZED GROUP RATION – B™, ASSEMBLY REQUIREMENTS**

**C-2 ASSEMBLY REQUIREMENTS**

A. Components. The components shall be as specified in table I.

TABLE I. Components

Component	Reference
<u>Entrées</u>	
Bacon, Precooked, Sliced, in Flexible Pouch, ISP, 150 slices	<a href="#">A-A-20081E, Type II</a>
<del>Beef Chunks, Canned, with Juices, 108 oz.</del>	8905-00-926-6196
Beef Chunks, Canned or in Flexible Pouches Cube Size 3/4-1 inch, 104-108 oz	<a href="#">A-A-20343</a> Type I or II, Style A
Cheese, American, Process, Dehydrated	<a href="#">MIL-C-35053D</a>
Chicken, Boned, Canned, Pieces, Solid Pack, 29 oz or 48 oz	8905-00-753-6106 8905-01-560-8354
Chili con Carne, with Beans, Cooked, Dehydrated, No. 10 Can	<a href="#">PCR-C-059</a>
Egg Mix, Pasteurized, Uncooked, Dehydrated, Packaged in a Boil-In-Bag (BIB) Pouch	<a href="#">PCR-E-017</a>
Ham Chunks, with Juices, No. 10 Can, Shelf Stable	<a href="#">PCR-H-011</a>
Ham Chunks with Juices, Packaged in an Institutional Size Pouch (ISP), Shelf Stable, 106 oz	<a href="#">PCR-H-013, Type II</a>
<del>Meatballs in Sauce, 70 meatball count</del>	8940-01-067-7960
Meatballs in Tomato Sauce, Canned or in Flexible Pouches 104 oz	<a href="#">A-A-20349, Type II</a>

**Comment [C1]:** Natick ES10-077, change 01 24 May 10, to allow ISP.

**Comment [C2]:** NatickES10-077, change 01, 24 May 10, to allow ISP.

**Comment [C3]:** ES10-077, change 01, 24 May 10, to allow ISP.

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TABLE I. Components - Continued

Component	Reference	
Pork Chops, Dehydrated, Uncooked, Package in a No. 10 Can	<a href="#">PCR-P-039</a>	
Pork Sausage in Cream Gravy, No. 10 Can, Shelf Stable	<a href="#">PCR-P-040</a>	
Pork Sausage in Cream Gravy, Packaged in an Institutional Size Pouch (ISP), Shelf Stable, 104 oz	<a href="#">PCR-P-037, Type II</a>	<b>Comment [C4]:</b> Natick ES10-077, change 01, 24 May 10, to allow ISP.
Pork Sausage Links in Brine, Packaged in a No. 10 Can, Shelf Stable	<a href="#">PCR-P-035</a>	
Pork Sausage Links in Brine, Packaged in an Institutional Size Pouch (ISP), Shelf Stable, 106 oz	<a href="#">PCR-P-038, Type II</a>	<b>Comment [C5]:</b> Natick ES10-077, change 01, 24 May 10, to allow ISP.
Shrimp, Dehydrated, Cooked, Deveined	<a href="#">MIL-S-43145E</a>	
Turkey Sausage Links in Brine, Packaged in a No. 10 Can, Shelf Stable	<a href="#">PCR-T-012</a>	
Turkey Sausage Links in Brine, Packaged in an Institutional Size Pouch (ISP), Shelf Stable, 106 oz	<a href="#">PCR-T-011, Type II</a>	<b>Comment [C6]:</b> Natick ES10-077, change 01, 24 May 10, to allow ISP.
<b>Starches</b>		
Bakery Mixes, Prepared	<a href="#">A-A-20181A B</a>	
Yellow Cake	Type I, Style B	
Pancake and Waffle, Regular	Type II, Style A, Class 3	
	Type II, Class 1, Style C	
Biscuit	Type II, Style B Class 2	
Yellow Corn Bread	Type II, Style C Class 3	<b>Comment [C7]:</b> Natick ES10-077, change 01, 24 May 10, to update reference.
Chocolate Brownie	Type VI	
Beans, Dried; Pork and Beans; and Baked Beans; Canned	<a href="#">A-A-20134B</a>	
Great Northern Beans, in Brine	Type I, Class C, Style 1	
Black Beans, in Brine	Type I, Class K, Style 1	
Cereals, Rolled Oats, Quick Cooking, Unflavored, 42 oz. Box	<a href="#">A-A-20090E, Type II,</a> Flavor A	
Cereal, Wheat, Quick Cooking and Instant, Enriched Farina, Instant, Unflavored	<a href="#">A-A-20108C, Type I,</a> Style B, Flavor 1	
Hominy Grits, White, Quick Cooking, Enriched, 24 oz. container	<a href="#">A-A-20035D, Type I,</a> Style B, Flavor 1	

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TABLE I. Components - Continued

Component	Reference
<del>Pasta Products, Enriched</del>	<del>A-A-20062C</del>
<del>Macaroni, Elbow Form, 1 lb. box</del>	<del>Type I</del>
<del>Spaghetti, Long Form, 1 lb. box</del>	<del>Type VI</del>
Pasta Products, Enriched and Whole Wheat	<a href="#">A-A-20062E</a>
Macaroni, Elbow Form, Regular, 1 lb. box	Type I, Style A
Spaghetti, Long Form, Regular, 1 lb. box	Type VI, Style A
Potatoes, White, Dehydrated	<a href="#">A-A-20032F</a>
Mashed, Agglomerates, Without Lumps	Type II, Style D, Opt. a
Shredded, Cooked (Hash Browns)	Type IV, Style B
Potato Casserole, Au Gratin	Type V, Style B
Rice, Parboiled, Long Grain, Enriched	US Grade Standard 8920-01-123-2298
Stuffing Mix, Chicken Flavored with Vegetable Seasoning	8920-01-368-7386
<b>Vegetables</b>	
Beans, Green, Round, Romano, Italian; Whole, French, Cut	<a href="#">US Grade Standard</a> Style a, d, or e, Type a or b, Size 1 thru 6, Gr A or B 8915-00-616-4820
Carrots, Canned, Slices or Quarters, Grade A, Style b or c	<a href="#">US Grade Standard</a> Style b or c, Grade A 8915-00-634-2436
Corn, Whole Kernel, Golden	<a href="#">US Grade Standard</a> Type b, Color a, Grade A 8915-00-257-3947
Onion, Dehydrated, White, Chopped, without Desiccant, ADOGA	8915-00-128-1179
Peas	<a href="#">US Grade Standard</a> Type a or b, Grade A 8915-00-127-9282
Peppers, Green, Dehydrated	<a href="#">A-A-20070C, Type I,</a> Style A, Class 1
Tomatoes, Canned, Diced	<a href="#">US Grade Standard</a> Grade A or B, Style e 8915-01-373-4977

**Comment [C8]:** Natick ES10-077, change 01, 24 May 10, update reference.

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TABLE I. Components - Continued

Component	Reference
Vegetables, Mixed, Canned, No. 10 can	<a href="#">A-A-20120D, Type IV</a>
<u>Desserts</u>	
Cookie Mix, Dry	<a href="#">MIL-C-43205G</a>
Chocolate	Type I 8920-01-419-6690
Sugar	Type II 8920-01-419-6694
Oatmeal	Type III 8920-01-419-6702
Puddings, Shelf Stable, Ready-to-Eat, Regular, Chocolate, No. 10 can	<a href="#">A-A-20051E, Type I,</a> Flavor C, Container size 3
<u>Fruits</u>	
Applesauce	<a href="#">US Grade Standard</a> Color a, Flavor a, Type b, Style a, Grade A 8915-00-127-8272
Fruit Cocktail, Light or Heavy Syrup	<a href="#">US Grade Standard</a> Grade A or B 8915-00-286-5482
Peaches, Cling, Quarters or Slices, Light or Heavy Syrup	<a href="#">US Grade Standard</a> Style b or c, Grade A or B 8915-00-577-4203
Pears, Bartlett, Halves, Light or Heavy Syrup	<a href="#">US Grade Standard</a> Style a, Grade A or B 8915-00-616-0223
Pie Filling, Regular, Apple, No. 10 can	<a href="#">A-A-20161B, Type I, Fl. A</a>
<u>Beverages</u>	
Beverage Base Powder; Nutritive Sweetener; with or without Ascorbic Acid; Pack I	<a href="#">A-A-20098D, Type II,</a> Formulation a or b, Flavor 1, 5, 6 or 8
Orange	8960-01-419-3690
Grape	8960-01-419-3689
Cherry	8960-01-419-3691
Lemonade	8960-01-419-3693

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Component	Reference
Cocoa Beverage Powder; Sugar Sweetened; Without Marshmallows; Milk Chocolate	<a href="#">A-A-20189B, Type I</a> , Style B, Flavor A
Coffee, Filter Pack, Ground, Arabica Blend, Vacuum Sealed	8955-01-519-5603
Drink Mixes, Coffee (Flavored and Unflavored), Flavored, Instant, Cappuccino, Regular	<a href="#">A-A-20336A, Type V</a> , Style A,
French Vanilla	Flavor 1
Irish Cream	Flavor 4
Juice, Apple, Canned, Clear	<a href="#">US Grade Standard</a> Grade A, Style I
	8915-00-183-7135
Juice, Fruit, Instant	<a href="#">PCR-J-002</a>
Grape, Sweetened, Metal Can	Type I, Style A, Design <b>BF</b>
Orange, Unsweetened, Metal Can	Type III, Style B, Design <b>BF</b>
<u>Other Food Items</u>	
Barbecue Sauce, Plain, without Fruit Purees	<a href="#">A-A-20335A, Flavor I</a> , Type B
Broth, Chicken, Dehydrated	8935-01-503-6689
Natural Butter Flavor Granules, Spray Dried, Regular, 57 g. packet	<a href="#">A-A-20351, Type I</a> , Style A, Package 4
Catsup, Tomato, Grade A, 20 oz. plastic bottle	<a href="#">US Grade Standard</a> 8950-01-396-3998
Creamer, Nondairy, Dry	<a href="#">A-A-20043B</a>
Creole Sauce	8950-01-396-4011
Gravy Mix, Brown, Instant, 16 oz. foil laminate bag (UGR)	8940-01-368-1614
Gravy Mix, Chicken, Instant, 16 oz foil laminate bag (UGR)	8940-01-368-1615
Gravy Mix, Pork, Instant, 13 oz. foil laminate bag (UGR)	8940-01-368-0321
Hot Sauce, Extra hot - 4x, Type II, 3 fl. oz.	<a href="#">A-A-20097E</a>
Icing Mixes, Powder, Chocolate Flavored, Type I	8925-00-935-3260
Onion, Dehydrated, Chopped	8915-01-368-1613
Peanut Butter and Grape Jelly Twin Pack	8930-01-396-4009
Peanut Butter and Strawberry Jam Twin Pack	8930-01-436-1912

**Comment [C9]:** Natick ES10-077, change 01, 24 May 10, to correct reference.

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TABLE I. Components - Continued

Component	Reference
Peppers, Jalapeno, Sliced, Packed in Brine, Canned	8915-01-518-0230
Salsa, Tomato-based, Shelf Stable, Mild, Chunky	<a href="#">A-A-20210B, Type I</a> , Prep A, Pungency 2, Style b
Salt and Pepper, 4.0 oz. Salt and 1.5 oz. Pepper Twin Pack	8950-01-369-3276
Sauce Mix, Cheese, Instant	8950-01-368-7389
Shortening Compounds, General Purpose, 1 lb. Composite Can with Resealable Plastic Lid (for UGR)	<a href="#">A-A-20100C, Type I</a>
Spices and Spice Blends	<a href="#">A-A-20001A</a> <b>B</b>
Cajun Seasoning	Type II, Class F
Italian Seasoning	Type II, Class I
Creole Seasoning	Type II, Class K
Southwest Seasoning	Type II, Class L
Syrup, Table, Regular, Imitation Maple	<a href="#">A-A-20124C, Type IV</a> , Style 1, Flavor A
Tomato Paste	8915-00-582-4058
Worcestershire Sauce	<a href="#">A-A-20099B</a> <b>C</b>
<u>Disposables</u>	
Bag, Plastic, Trash	8105-01-521-6616
Cup, Disposable, Hot Drink, 9 oz., Green or Tan, Plastic Lined	<a href="#">A-A-2577A, Type I</a> , Style A, Class 3
Dining Packet, Food Container, Modified, with Biobased Fork, Knife and Spoon	<a href="#">A-A-3012A, Type IV</a>
Tray, Mess, Compartmented; 5 Compartment, Tan or Sand	<a href="#">A-A-52217B, Type I</a> , Class 3
Gloves, Disposable, Foodservice, Multipurpose, Large, Ambidextrous, Latex Free, Polyethylene, 1.25 mil thick,	8415-01-541-5392

**Comment [C10]:** Natick ES10-077, change 01,  
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**Comment [C11]:** Natick ES10-077, change 01,  
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(2) Menu contents. The menu contents shall be as specified in table II.

TABLE II. Menu Contents

STANDARD BREAKFAST ITEMS		
Component	Unit of Issue, Servings	Quantity – Menu
Coffee, Filter Pack	5 – 1.25 oz. bags	1
Cocoa Beverage Powder	16 packets per box	1 – Menu 1, 3
Drink, Cappuccino, Flavored, Instant, Powdered	25 – 1 oz. packets per box	1 – Fr Van., Menu 2, 5 1 – Irish Cr., Menu 4
Shortening	1 lb. can	1
Peanut Butter & Grape Jelly	12 twin packs per bag	2 – Menu 3
Peanut Butter & Strawberry Jam	12 twin packs per bag	2 – Menu 1, 5
Salt and Pepper, Twin Pack	4 oz. salt, 1.5 oz. pepper	1
Hot Sauce	3 oz. bottle	1
Catsup	20 oz. plastic bottle	1
Creamer	3 gram packet, 25 per bag	1 – Menu 1, 3, 5
Trays, Mess	25 per bag	2
Dining Packets	25 per bag	2
Paper Cups	25 per bag	3
Trash Bags	4 per package	1
Gloves	10 per package	1

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**UGR– B™ BREAKFAST MENU 1**

Component	Unit of Issue	Quantity
Egg Mix	18 per pouch, 3 pouches per box	1
Pork Sausage in Brine	No. 10 can	2
Pancake Mix	Can or box, 5 lb.	1
Fruit Cocktail	No. 10 can	2
Biscuit Mix	Can or box, 5 lb.	1
Potato, Hash Browns	40 oz. box	2
Hominy Grits	24 oz. container	2
Juice, Grape	No. 2-1/2 tall can, 19 oz.	3
Maple Syrup	12 oz. plastic bottle	5

**UGR– B™ BREAKFAST MENU 2**

Component	Unit of Issue	Quantity
Egg Mix	18 per pouch, 3 pouches per box	1
Turkey Sausage	No. 10 can	2
Potato, Hash Browns	40 oz. box	2
Oatmeal	42 oz. box	1
Biscuit Mix	Can or box, 5 lb.	1
Pancake Mix	Can or box, 5 lb.	1
Peaches	No. 10 can	2
Juice, Orange	No. 2-1/2 tall can, 15.5 oz.	3
Maple Syrup	12 oz. plastic bottle	5

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**UGR– B™ BREAKFAST MENU 3**

Component	Unit of Issue	Quantity
Egg Mix	18 per pouch, 3 pouches per box	1
Bacon	150 slices per pouch	1
Potato, Hash Browns	40 oz. box	2
Pancake Mix	Can or box, 5 lb.	1
Hominy Grits	24 oz. container	2
Fruit Cocktail	No. 10 can	2
Juice, Apple	6 oz. can	96
Maple Syrup	12 oz. plastic bottle	5

**UGR– B™ BREAKFAST MENU 4**

Component	Unit of Issue	Quantity
Egg Mix	18 per pouch, 3 pouches per box	1
Creamed Sausage	No. 10 can	2
Potato, Hash Browns	40 oz. box	2
Pancake Mix	Can or box, 5 lb.	1
Farina	28 oz. box	2
Biscuit Mix	Can or box, 5 lb.	1
Pears	No. 10 can	2
Juice, Orange	No. 2-1/2 tall can, 15.5 oz.	3
Maple Syrup	12 oz. plastic bottle	5
Worcestershire Sauce	10 oz. bottle	1

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**UGR- B™ BREAKFAST MENU 5**

Component	Unit of Issue	Quantity
Egg Mix	18 per pouch, 3 pouches per box	1
Ham Chunks	No. 10 can	1
Onion, Dehydrated	No. 10 can	1
Peppers, Green, Dehydrated	4.25 oz. container	1
Pancake Mix	Can or box, 5 lb.	1
Hominy Grits	24 oz. container	2
Biscuit Mix	Can or box, 5 lb.	1
Potato, Hash Browns	40 oz. box	2
Peaches	No. 10 can	2
Juice, Grape	No. 2-1/2 tall can, 19 oz.	3
Maple Syrup	12 oz. plastic bottle	5

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**STANDARD LUNCH/DINNER ITEMS**

Component	Unit of Issue, Servings	Quantity – Menu
Peanut Butter & Grape Jelly	12 twin packs per bag	2 – Menu 3, 7, 11
Peanut Butter & Strawberry Jam	12 twin packs per bag	2 – Menu 1, 5, 9, 13
Salt and Pepper twin pack	4 oz. salt, 1.5 oz. pepper	1
Coffee, Filter Pack	5 – 1.25 oz. bags	1
Creamer	3 g. packet, 25 per bag	1 – M. 1, 3, 5, 7, 9, 11, 13
Beverage Base	24 oz. bag	3 – Orange – M. 7, 8 Grape – M. 2, 6, 11, 12, 14 Cherry – M. 3, 9, 13 Lemonade – M. 1, 4, 5, 10
Hot Sauce	3 oz. bottle	1
Trays, Mess	25 per bag	2
Dining Packets	25 per bag	2
Paper Cups	25 per bag	3
Trash Bags	4 per package	1
Gloves	10 per package	1

**UGR– B™ LUNCH/DINNER MENU 1**

Component	Unit of Issue	Quantity
Beef Chunks	No. 10 can	3
Brown Gravy Mix	14.1 oz. bag	2
Biscuit Mix	Can or box, 5 lb.	1
Vegetables, Mixed	No. 10 can	3
Potatoes, Mashed	3.5 lb. box	1
Catsup	20 oz. plastic bottle	2
Butter Granules	57 g. pouch	1
Cookie Mix, Sugar	Can or box, 5 lb.	1
Pears	No. 10 can	2

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**UGR– B™ LUNCH/DINNER MENU 2**

Component	Unit of Issue	Quantity
Chicken	29 oz. or 48 oz. cans	5 or 3
Creole Sauce	4 lb., 5 oz. plastic bottle	3
Corn	No. 10 can	3
Cornbread Mix	Can or box, 5 lb.	2
Rice	5 lb. bag	1
Cajun Seasoning	2.3 oz. container	1
Oatmeal Cookie Mix	Can or box, 5 lb.	1
Fruit Cocktail	No. 10 can	2

**UGR– B™ LUNCH/DINNER MENU 3**

Component	Unit of Issue	Quantity
Pork Chops, Dehydrated	No. 10 can	5
Pork Gravy Mix	13 oz. foil bag	1
Potatoes Au Gratin	36 – 38 oz. box	2
Green Beans	No. 10 can	3
Catsup	20 oz. plastic bottle	2
Onions, Chopped	1.62 oz. container	1
Biscuit Mix	Can or box, 5 lb.	1
Brownie Mix	Can or box, 5 lb.	1
Applesauce	No. 10 can	2

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UGR– B™ LUNCH/DINNER MENU 4

Component	Unit of Issue	Quantity
Chicken	29 oz. or 48 oz. cans	5 or 3
Mixed Vegetables	No. 10 can	1
Chicken Gravy Mix	16 oz. foil bag	1
Biscuit Mix	Can or box, 5 lb.	1
Rice	5 lb. bag	1
Peas	No. 10 can	3
Catsup	20 oz. plastic bottle	2
Butter Granules	57 g. pouch	1
Yellow Cake	Can or box, 5 lb.	1
Chocolate Icing	Can or box, 5 lb.	1
Fruit Cocktail	No. 10 can	2

UGR– B™ LUNCH/DINNER MENU 5

Component	Unit of Issue	Quantity
Shrimp, Cooked, Dehydrated	No. 10 can	1
Ham Chunks	No. 10 can	2
Creole Sauce	4 lb., 5 oz. plastic bottle	3
Tomatoes, Diced	No. 300 can	3
Rice	5 lb. bag	1
Corn	No. 10 can	3
Cornbread Mix	Can or box, 5 lb.	1
Creole Seasoning	3.45 oz. container	1
Brownie Mix	Can or box, 5 lb.	1
Peaches	No. 10 can	2

UGR– B™ LUNCH/DINNER MENU 6

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Component	Unit of Issue	Quantity
Beef Chunks	No. 10 can	3
Corn	No. 10 can	1
Potatoes, Mashed	3.5 lb. box	1
Brown Gravy Mix	16 oz. foil bag	1
Onions, Chopped	1.62 oz. container	1
Carrots	No. 10 can	3
Biscuit Mix	Can or box, 5 lb.	1
Cookie Mix, Sugar	Can or box, 5 lb.	1
Butter Granules	57 g. pouch	1
Pears	No. 10 can	2

UGR– B™ LUNCH/DINNER MENU 7

Component	Unit of Issue	Quantity
Chicken	29 oz. or 48 oz. cans	4 or 2
Cheese, American, Dehydrated	No. 10 can	1
Black Beans	No. 10 can	1
Corn	No. 10 can	1
Macaroni	1 lb. box	3
Salsa	2 qt. plastic bottle	5
Southwest Seasoning	3.15 oz. container	1
Jalapeno Peppers	4 oz. can	1
Green Beans	No. 10 can	3
Cornbread Mix	Can or box, 5 lb.	1
Oatmeal Cookie Mix	Can or box, 5 lb.	1
Peaches	No. 10 can	2

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**UGR– B™ LUNCH/DINNER MENU 8**

Component	Unit of Issue	Quantity
Chicken	29 oz. or 48 oz. cans	5 or 3
Chicken Gravy Mix	16 oz. foil bag	1
Rice	5 lb. bag	1
Onions, Chopped	1.62 oz. container	1
Biscuit Mix	Can or box, 5 lb.	1
Mixed Vegetables	No. 10 can	3
Catsup	20 oz. plastic bottle	2
Brownie Mix	Can or box, 5 lb.	1
Chocolate Icing Mix	Can or box, 5 lb.	1
Peaches	No. 10 can	2

**UGR– B™ LUNCH/DINNER MENU 9**

Component	Unit of Issue	Quantity
Spaghetti	1 lb. box	6
Meatballs in Sauce	No. 10 can	4
Tomato Paste	12 oz. can	2
Italian Seasoning	0.75 oz. container	1
Corn	No. 10 can	3
Biscuit Mix	Can or box, 5 lb.	1
Cake Mix, Yellow	Can or box, 5 lb.	1
Applesauce	No. 10 can	2
Chocolate Icing Mix	Can or box, 5 lb.	1

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UGR– B™ LUNCH/DINNER MENU 10

Component	Unit of Issue	Quantity
Pork Chops, Dehydrated	No. 10 can	5
Barbecue Sauce	0.5 gallon plastic bottle	2
Sauce Mix, Instant, Cheese	32 oz. foil bag	2
Macaroni, Elbow	1 lb. box	4
Green Beans	No. 10 can	2
Biscuit Mix	Can or box, 5 lb.	1
Chocolate Cookie Mix	Can or box, 5 lb.	1
Pears	No. 10 can	2

UGR– B™ LUNCH/DINNER MENU 11

Component	Unit of Issue	Quantity
Chicken	29 oz. or 48 oz. cans	5 or 3
Stuffing Mix, Chicken Flavored	24 oz. box	3
Chicken Gravy Mix	16 oz. foil bag	1
Potatoes, Mashed	3.5 lb. box	1
Carrots	No. 10 can	3
Oatmeal Cookie Mix	Can or box, 5 lb.	1
Butter Granules	57 g. pouch	1
Catsup	20 oz. plastic bottle	2
Peaches	No. 10 can	2

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UGR- B™ LUNCH/DINNER MENU 12

Component	Unit of Issue	Quantity
Chili, Dehydrated	No. 10 can	4
Rice	5 lb. bag	1
Corn	No. 10 can	3
Cornbread Mix	Can or box, 5 lb.	1
Chocolate Pudding	No. 10 can	2
Fruit Cocktail	No. 10 can	2

UGR- B™ LUNCH/DINNER MENU 13

Component	Unit of Issue	Quantity
Shrimp, Dehydrated	No. 10 can	2
Creole Sauce	4 lb., 5 oz. plastic bottles	3
Peas	No. 10 can	3
Rice	5 lb. bag	1
Cornbread Mix	Can or box, 5 lb.	1
Oatmeal Cookie Mix	Can or box, 5 lb.	1
Apple Pie Filling	No. 10 can	2
Pears	No. 10 can	2

UGR- B™ LUNCH/DINNER MENU 14

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Component	Unit of Issue	Quantity
Chicken	29 oz. or 48 oz. cans	6 or 4
Beans, White	No. 10 can	4
Salsa	2 qt. bottle	3
Rice	5 lb. bag	1
Chicken Broth, Dehydrated	8 servings per box	2
Southwest Seasoning	4.6 oz. container	1
Green Beans	No. 10 can	2
Cornbread Mix	Can or box, 5 lb.	1
Brownie Mix	Can or box, 5 lb.	1
Peaches	No. 10 can	2

**SECTION D**

**D-1 PACKAGING**

A. Menu assembly. Each components of each menu shall be packed as specified in D-3, A, and table III.

B. Shipping container loading sequence. The components of each menu shall be loaded into a box in the order indicated in table III. The loading sequences are recommended, but variations are allowed. Abbreviations used are:

BG = bag            BT = bottle            BX = box            CN = can  
CO = container    PG= package           TY= tray            SF = sugar free

TABLE III. Loading Sequence

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UGR- B™ BREAKFAST MENU #1		
1a	2a	3a
2 CN Sausage 2 CO Grits 1 BG Coffee 1 BG Creamer Ingredients / Instructions	2 CN Fruit Cocktail 3 CN Grape Juice 1 Salt/Pepper	1 CN/BX Pancake Mix 1 CN/BX Biscuit Mix 1 CN Shortening 2 BG PB/Jam 1 BT Catsup
1b	2b	3b
5 BT Syrup 1 BX Cocoa 3 BG Cups	1 BX Eggs 2 BX Hash Browns	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ BREAKFAST MENU #2		
1a	2a	3a
2 CN Turkey Sausage 1 CN/BX Biscuit Mix 1 BG Coffee 1 Salt/Pepper	2 CN Peaches 1 BX Oatmeal	1 BX Eggs 3 CN Orange Juice 5 BT Syrup
1b	2b	3b
1 CN/BX Pancake Mix 1 BT Catsup 3 BG Cups Ingredients / Instructions	2 BX Hash Browns 1 CN Shortening 1 BX Cappuccino	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ BREAKFAST MENU #3		
1a	2a	3a
1 PG Bacon 1 CN/BX Pancake Mix	2 CO Grits 2 BX Hash Browns	1 BX (48 cn) Apple Juice 3 BT Syrup

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2 BG PB/Jelly Ingredients / Instructions	2 CN Fruit Cocktail	
1b	2b	3b
1 BX Eggs 1 CN Shortening 1 BX Cocoa 1 BG Coffee 1 BG Creamer 3 BG Cups	1 BX (48 cn) Apple Juice 2 BT Syrup 1 BT Catsup 1 Salt/Pepper	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ BREAKFAST MENU #4		
1a	2a	3a
2 CN Creamed Sausage 1 CN/BX Biscuit Mix 2 BX Farina Ingredients / Instructions	2 BX Hash Browns 3 CN Orange Juice 2 BT Syrup	1 CN/BX Pancake Mix 1 BG Coffee 1 BX Cappuccino
1b	2b	3b
1 BX Eggs 1 CN Shortening 1 BT Catsup 1 Salt/Pepper 3 BG Cups	2 CN Pears 3 BT Syrup 1 BT Worcestershire Sauce	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ BREAKFAST MENU #5		
1a	2a	3a
1 CN Ham Chunks 1 CN Onions, Dehydrated 1 CN/BX Pancake Mix 1 BG Coffee 1 BG Creamer	1 CN/BX Biscuit Mix 2 CN Peaches 1 BX Cappuccino 1 BT Catsup 1 Salt/Pepper	3 CN Grape Juice 5 BT Syrup 2 BG PB/Jam
1b	2b	3b
1 BX Eggs 1 CN Green Pepper, Dehyd. 3 BG Cups Ingredients / Instructions	2 BX Hash Browns 2 CO Grits 1 CN Shortening	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ LUNCH/DINNER MENU #1		
1a	2a	3a
3 CN Beef Chunks Ingredients / Instructions	1 CN/BX Biscuit Mix 2 CN Pears	3 CN Mixed Vegetables 2 BG PB/Jam

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1b	2b	3b
1 CN/BX Sugar Cookie Mix 1 PG Butter 4 BG Cups	2 BT Catsup 1 BX Potatoes 2 BG Brown Gravy Mix 3 BG Lemonade Beverage 1 BG Coffee 1 BG Creamer 1 Salt/Pepper	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ LUNCH/DINNER MENU #2		
1a	2a	3a
3 CN Corn 3 BG Grape Beverage Ingredients / Instructions	2 CN/BX Cornbread Mix 1 CN Fruit Cocktail 1 CO Cajun Seasoning	1 CN/BX Oatmeal Cookie Mix 1 CN Fruit Cocktail
1b	2b	3b
5 or 3 CN Chicken 1 BG Rice 1 BG Coffee	3 BT Creole Sauce 1 Salt/Pepper 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ LUNCH/DINNER MENU #3		
1a	2a	3a
3 CN Pork 1 BG Pork Gravy Mix 1 BG Coffee 1 BG Creamer	3 CN Green Beans 1 CO Onion 1 BG Cherry Beverage 2 BT Catsup 1 Salt/Pepper	1 CN/BX Biscuit Mix 2 CN Applesauce 2 BG PB/Jelly
1b	2b	3b
2 CN Pork 2 BG Cherry Beverage Ingredients / Instructions	1 CN/BX Brownie Mix 2 BX Potatoes au Gratin 2 BG Dining Pkts	2 BG Trays 3 BG Cups 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ LUNCH/DINNER MENU #4		
1a	2a	3a
1 CN Mixed Vegetables 1 CN/BX Biscuit Mix	3 CN Peas 1 BG Chicken Gravy Mix	2 CN Fruit Cocktail 1 PG Butter

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Ingredients / Instructions	2 BT Catsup	
1b	2b	3b
5 or 3 CN Chicken 1 BG Rice 3 BG Cups	1 CN/BX Yellow Cake Mix 1 CN/BX Choc. Icing Mix 1 BG Coffee 3 BG Lemonade Beverage 1 Salt/Pepper	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ LUNCH/DINNER MENU #5		
1a	2a	3a
1 CN Shrimp 2 CN Ham 3 CN Tomatoes 3 BG Lemonade Beverage Ingredients / Instructions	1 CN/BX Cornbread Mix 2 CN Peaches 1 CO Creole Seasoning	3 CN Corn 2 BG PB/Jam
1b	2b	3b
1 BG Rice 1 CN/BX Brownie Mix 1 BG Coffee 1 BG Creamer 1 Salt/Pepper	3 BT Creole Sauce 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ LUNCH/DINNER MENU #6		
1a	2a	3a
3 CN Beef 3 BG Grape Beverage Ingredients / Instructions	3 CN Carrots	1 CN Corn 2 CN Pears
1b	2b	3b
1 BX Potatoes 1 PG Brown Gravy Mix 1 CO Onion 1 CN/BX Sugar Cookie Mix 1 BG Coffee	1 CN/BX Biscuit Mix 1 PG Butter 1 Salt/Pepper 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ LUNCH/DINNER MENU #7		
1a	2a	3a
1 CN Cheese 1 CN Black Beans	2 or 1 CN Chicken 3 CN Green Beans	2 or 1 CN Chicken 1 CN/BX Oatmeal Cookie

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1 CN Corn 1 BX Macaroni 3 BG Orange Beverage	1 CO Southwest Seasoning	Mix 2 CN Peaches 2 BG PB/Jelly
1b	2b	3b
2 BX Macaroni 5 BT Salsa 1 CN Jalapeno Peppers Ingredients / Instructions	1 CN/BX Cornbread Mix 1 BG Coffee 1 BG Creamer 1 Salt/Pepper 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ LUNCH/DINNER MENU #8		
1a	2a	3a
1 CN/BX Biscuit Mix 1 CN/BX Brownie Mix Ingredients / Instructions	3 CN Mixed Vegetables 1 BG Chicken Gravy Mix	1 BG Rice 2 CN Peaches
1b	2b	3b
5 or 3 CN Chicken 1 CO Onion 3 BG Orange Beverage 1 CN/BX Choc. Icing Mix	1 BG Coffee 2 BT Catsup 1 Salt/Pepper 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ LUNCH/DINNER MENU #9		
1a	2a	3a
3 CN Meatballs in Sauce Ingredients / Instructions	3 CN Corn 2 CN Tomato Paste 1 Salt/Pepper	2 CN Applesauce 1 CN/BX Biscuit Mix
1b	2b	3b
1 CN Meatballs in Sauce 1 CN/BX Yellow Cake Mix 2 BG PB/Jam 1 CO Italian Seasoning 1 CN/BX Choc. Icing Mix	6 BX Spaghetti 1 BG Coffee 1 BG Creamer 3 BG Cherry Beverage 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ LUNCH/DINNER MENU #10		
1a	2a	3a
3 CN Pork 3 BG Lemonade Beverage	2 CN Pork 1 CN/BX Biscuit Mix	2 CN Green Beans 2 BX Macaroni

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Ingredients / Instructions	2 BX Macaroni 1 BG Coffee 1 Salt/Pepper	1 CN/BX Chocolate Cookie Mix
1b	2b	3b
1 CN Pears 2 BT BBQ Sauce 3 BG Cups	2 BG Cheese Sauce 1 CN Pears	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ LUNCH/DINNER MENU #11		
1a	2a	3a
1 CN Chicken 3 CN Carrots 3 BG Grape Beverage Ingredients / Instructions	1 CN Chicken 1 BG Chicken Gravy Mix 2 CN Peaches 2 BT Catsup	3 or 1 CN Chicken 1 BX Potatoes 1 PG Butter 2 BG PB/Jelly
1b	2b	3b
1 CN/BX Oatmeal Cookie Mix 3 BG Cups	3 BX Stuffing 1 BG Coffee 1 BG Creamer 1 Salt/Pepper	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ LUNCH/DINNER MENU #12		
1a	2a	3a
3 CN Chili 1 BG Coffee	1 CN Chili 2 CN Fruit Cocktail	3 CN Corn
1b	2b	3b
1 BG Rice 3 BG Grape Beverage 3 BG Cups Ingredients / Instructions	1 CN/BX Cornbread Mix 2 CN Chocolate Pudding 1 Salt/Pepper	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ LUNCH/DINNER MENU #13		
1a	2a	3a
2 CN Shrimp 1 CN/BX Oatmeal Cookie	3 CN Peas	2 CN Apple Pie Filling 1 CN/BX Cornbread Mix

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Mix 3 BG Cherry Beverage Ingredients / Instructions		2 BG PB/Jam
1b	2b	3b
1 BG Coffee 1 BG Creamer 3 BT Creole Sauce 1 Salt/Pepper	1 BG Rice 2 CN Pears 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

UGR- B™ LUNCH/DINNER MENU #14		
1a	2a	3a
1 CN Chicken 3 CN White Beans 3 BG Grape Beverage Ingredients / Instructions	1 BG Rice 1 CN White Beans 2 CN Green Beans	1 CN Chicken 1 CN/BX Cornbread Mix 2 CN Peaches 1 BG Coffee 1 Salt/Pepper
1b	2b	3b
2 BX Chicken Broth 3 BT Salsa 3 BG Cups	4 or 2 CN Chicken 1 CN/BX Brownie Mix 1 CO Southwest Seasoning	2 BG Trays 2 BG Dining Pkts 1 BT Hot Sauce 1 PG Trash Bags

C. Unit packaging. Components shall be packaged in accordance with documents referenced in table I.

D. Intermediate packaging. Components may be intermediate packaged.

E. Packaging of Preparation Instructions. A copy of the appropriate Preparation Instructions, cited in Appendix A, shall be placed in every Box 1 of the corresponding meal.

**D-2 LABELING**

A. Components. Components shall be labeled in accordance with documents referenced in table I.

### **D-3 PACKING**

#### A. Packing.

(1) UGR. Each complete menu shall be assembled into three boxes using the suggested loading sequence specified in table III. Because of the number of non-developmental components and the variety of packaging available, it may be necessary to move a product from one compartment to another where space is more available. Each box shall be constructed in accordance with style RSC of ASTM D 5118/5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes and figure 1, 2 and 3. The fiberboard shall conform to type CF, class D, variety SW, grade V3c of ASTM D 4727/D 4727M, Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shapes. The inside dimensions of the box shall be 23-3/4 inches in length, 13-3/16 inches in width and 8-3/4 inches in depth. Each box shall be fitted with two V3c partitions in accordance with figures 1 and 3. Kraft paper as specified in A-A-203, Paper, Kraft, Untreated, shall be used to fill voids and immobilize menu components. Boxes shall be free from evidence of rodent or insect infestation. Boxes may be assembled by gluing or taping. Each container shall be sealed in accordance with methods B or C of ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes.

(2) Partitions. The center panel of each partition shall meet at the center of the box to divide the box into two equal compartments (cell "A" and "B"). The end panels of the partitions shall butt together at each end of the box (see figure 1). The partitions shall be full depth partitions and fabricated according to figure 3.

### **D-4 UNITIZATION**

A. Unit loads. Boxes shall be arranged in unit loads in accordance with Type I, Class A of DSCP FORM 3507, Loads, Unit: Preparation of Semiperishable Items.

### **D-5 MARKING**

A. Menu marking. The three boxes comprising one menu shall be positioned on the pallet side by side and marked in sequence so that the menu can be identified as one unit (two, three box menu units to a tier). Using either labels or stencils on the top panel, with

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characters at least 2 inches high, the boxes shall be identified as "BOX 1", "BOX 2", and "BOX 3". The characters shall be oriented so as to be readable when facing the marked end panel.

B. Shipping boxes and unit loads. Marking of shipping boxes and unit loads shall be as specified in DSCP FORM 3556, Marking Instructions for Boxes, Sacks, and Unit Loads of Perishable and Semiperishable Subsistence. In addition, all unit loads containing the same menu will be identified with large characters in a permanent contrasting color. Marking shall be as follows:

UGR- B™	“L/D” (LUNCH/DINNER)	MEAL
	or	and NUMBER
	“B” (BREAKFAST)	“No. ____

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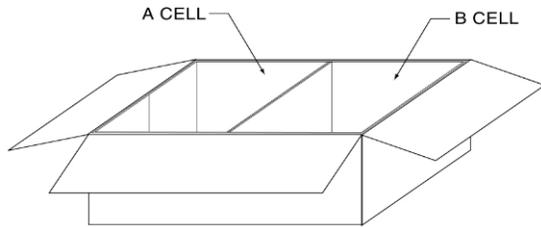


FIGURE 1  
 SHIPPING CONTAINER WITH PARTITIONS

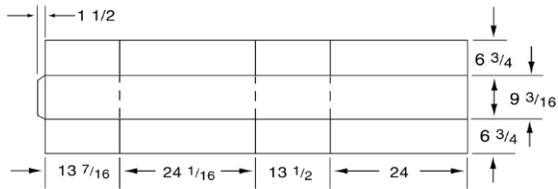


FIGURE 2

STYLE RSC FIBERBOARD  
 (SIZE: 23 3/4 x 13 3/16 x 8 3/4 I.D.)

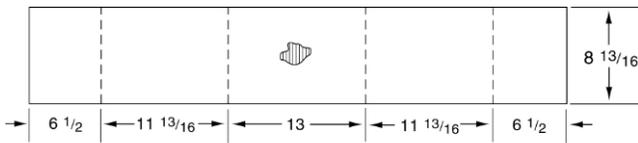


FIGURE 3

SHIPPING CONTAINER PARTITIONS  
 (2 REQUIRED)

**SECTION E INSPECTION AND ACCEPTANCE**

The following quality assurance criteria, utilizing ANSI/ASQ Z1.4, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, single sampling plans indicated in ANSI/ASQ Z1.4 will be utilized. When required, the manufacturer shall provide the Certificate(s) of Conformance (CoC) to the appropriate inspection activity. Certificate(s) of Conformance not provided shall be cause for rejection of the lot.

A. Definitions.

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

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

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

B. Conformance inspection. Conformance inspection shall include the examinations/tests and the methods of inspection cited in this section.

C. Packaging examination.

(1) Assembled menus examination. The assembled UGR menus shall be examined for the defects specified in table IV. The lot size shall be expressed in assembled menus (3 boxes per menu). The sample unit shall be one fully assembled menu. The inspection level shall be S-2 and the Acceptable Quality Level (AQL), expressed in terms of defects per hundred units shall be 2.5 for major defects and 4.0 for minor defects. Five assembled menus shall be randomly selected from the lot and examined for critical defects. The finding of a critical defect shall be cause for rejection of the lot.

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TABLE IV. UGR– B™ assembled menus defects 1/

Category	Defect	
<u>Critical</u>	<u>Major</u>	<u>Minor</u>
1		Any food product leaking or damaged so as to expose contents.
	101	Component not clean. <u>2/</u>
	102	Box not as specified.
	103	Markings missing or incorrect or illegible.
	104	Box not closed as specified.
	105	Item missing.
	201	More than 5 percent of the quantity of any disposable is crushed or damaged so as to be unusable.
	202	Dunnage or box partitions not as specified.
	203	Intermediate bag has tear or open seam.

1/ Any evidence of rodent or insect infestation shall be cause for rejection of the lot.

2/ Outer packaging shall be free from foreign matter which is unwholesome, has the potential to cause package damage (i.e. glass, metal filings, etc.), or generally detracts for the clean appearance of the components package. The following examples shall not be scored as defects for unclean:

- a. Foreign matter which presents no health hazard or potential package damage and which can be readily removed by gently shaking the package or by gently brushing the package with a clean cloth.
- b. Water spots.
- c. Very thin grease, oil, or product residue that is discernible by touch, but is not readily discernible by visual examination.

(2) Unit load examination. The unit load shall be examined in accordance with the requirements of DSCP FORM 3507. Any nonconformance shall be classified as a major defect.

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**SECTION J REFERENCE DOCUMENTS**

Unless otherwise specified, the issues of these documents are those active on the date of the solicitation or contract.

DSCP FORMS

DSCP FORM 3556            Marking Instructions for Boxes, Sacks, and Unit Loads of  
Perishable and Semiperishable Subsistence

DSCP FORM 3507            Loads, Unit: Preparation of Semiperishable Items

FEDERAL SPECIFICATIONS

A-A-203                    Paper, Kraft, Untreated

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY (ASQ) [www.asq.org](http://www.asq.org)

ANSI/ASQ Z1.4            Sampling Procedures and Tables for Inspection by Attributes

ASTM INTERNATIONAL [www.astm.org](http://www.astm.org)

D 1974                    Standard Practice for Methods of Closing, Sealing, and  
Reinforcing Fiberboard Boxes

D 4726/D 4727M            Standard Specification for Corrugated and Solid  
Fiberboard Sheet Stock (Container Grade) and Cut Shapes

D 5118/D 5118M            Standard Practice for Fabrication of Fiberboard Shipping  
Boxes

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## For DSCP Website Posting

RDNS-CF-F

24 May 2010

TO: DSCP-FTRE

SUBJECT: ES10-077, Request for Update of References for Unitized Group Ration - B™  
(UGR-B™) Components in ACR-B-01A, Unitized Group Ration - B™, Assembly  
Requirements

1. Natick received email request from DSCP to cite newer revision of A-A-20181; Bakery Mixes, Prepared in ACR-B-01A, Unitized Group Ration - B™, Assembly Requirements. With this opportunity to review the document for the upcoming solicitation, some other changes were identified. The option to use Institutional Size Pouches (ISP) has been introduced and some references were updated.

2. The following changes to Table I of ACR-B-01A are recommended for pending and future contracts:

- a. Delete “Beef Chunks, Canned, with Juices, 108 oz. 8905-00-926-6196”  
and substitute:  
“Beef Chunks, Canned or in Flexible Pouches A-A-20343  
Cube Size 3/4-1 inch, 104-108 oz Type I or II, Style  
A”
- b. After “Ham Chunks, with Juices, No. 10 Can, Shelf Stable PCR-H-011”  
insert alternate item:  
“Ham Chunks with Juices, Packaged in an Institutional PCR-H-013, Type II”  
Size Pouch (ISP), Shelf Stable, 106 oz
- c. Delete “Meatballs in Sauce, 70 meatball count 8940-01-067-7960”  
and substitute:  
“Meatballs in Tomato Sauce A-A-20349, Type II”  
Canned or in Flexible Pouches, 104 oz
- d. After “Pork Sausage in Cream Gravy, No. 10 Can, Shelf Stable PCR-P-040”  
insert alternate item:  
“Pork Sausage in Cream Gravy, Packaged in an Institutional PCR-P-037, Type II”  
Size Pouch (ISP), Shelf Stable, 104 oz
- e. After “Pork Sausage Links in Brine, Packaged in a No. 10 Can, PCR-P-035”

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Shelf Stable

insert alternate item:

“Pork Sausage Links in Brine, Packaged in an Institutional      PCR-P-038, Type II”  
Size Pouch (ISP), Shelf Stable, 106 oz

f. After “Turkey Sausage Links, Packaged in a No. 10 Can, Shelf Stable      PCR-T-012”

insert alternate item:

“Turkey Sausage Links in Brine, Packaged in an Institutional      PCR-T-011, Type II”  
Size Pouch (ISP), Shelf Stable, 106 oz

g. “Bakery Mixes, Prepared”, under “Reference”, make following changes:

Delete “A-A-20181A” and substitute “A-A-20181B”.

Delete “Type II, Style A, Class 3” and substitute “Type II, Class 1, Style C”.

Delete “Type II, Style B” and substitute “Type II, Class 2”.

Delete “Type II, Style C” and substitute “Type II, Class 3”.

h. “Pasta Products, Enriched”, delete:

“Pasta Products, Enriched      A-A-20062C  
Macaroni, Elbow Form, 1 lb. box      Type I  
Spaghetti, Long Form, 1 lb. box      Type VI”

and substitute:

“Pasta Products, Enriched and Whole Wheat      A-A-20062E  
Macaroni, Elbow Form, Regular, 1 lb. box      Type I, Style A  
Spaghetti, Long Form, Regular, 1 lb. box      Type VI, Style A”

i. “Spices and Spice Blends”, after “A-A-20001” delete “A” and substitute “B”.

j. Worcestershire Sauce, after “A-A-20099” delete “B” and substitute “C”.

3. Attached is Change 01, ACR-B-01A, Unitized Group Ration - B™, Assembly Requirements, dated 24 May 2010, with changes highlighted.

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**Appendix A**

**Preparation Instructions for UGR – B™ Menus**

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**Preparation Instructions for UGR-B™ Breakfast 1**

**Follow directions on packaging:**

Grape Juice  
Pancake Mix  
Egg Mix  
Hash Browns  
Pork Sausage Links  
Biscuit Mix  
Hominy Grits

**Bring to serving temperature:**

Pork Sausage Links  
Fruit Cocktail - Chill if possible

**Requires hot water for meal:**

Coffee  
Cocoa

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**Preparation Instructions for UGR-B™ Breakfast 2**

**Follow directions on packaging:**

Orange Juice  
Hash Browns  
Egg Mix  
Turkey Sausage Links  
Biscuit Mix  
Oatmeal  
Pancake Mix

**Bring to serving temperature:**

Turkey Sausage  
Peaches - Chill if possible

**Requires hot water for meal:**

Coffee  
Cappuccino

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**Preparation Instructions for UGR-B™ Breakfast 3**

**Follow directions on packaging:**

Pancake Mix  
Egg Mix  
Hominy Grits  
Hash Browns

**Bring to serving temperature:**

Bacon  
Fruit Cocktail - Chill if possible  
Apple Juice – Chill if possible

**Requires hot water for meal:**

Coffee  
Cocoa

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**Preparation Instructions for UGR-B™ Breakfast 4**

**Follow directions on packaging:**

Orange Juice  
Egg Mix  
Biscuit Mix  
Farina  
Hash Browns  
Pancake Mix

**Bring to serving temperature:**

Creamed Sausage  
Pears - Chill if possible

**Requires hot water for meal:**

Coffee  
Cappuccino

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**Preparation Instructions for UGR-B™ Breakfast 5**

**Follow directions on packaging:**

Grape Juice  
Pancake Mix  
Grits  
Hash Browns  
Biscuit Mix

**Bring to serving temperature:**

Peaches - Chill if possible

**Requires hot water for meal:**

Coffee  
Cappuccino

**To prepare Western Style Scrambled Eggs:**

1. Prepare eggs according to package instructions.
2. Drain ham chunks.
3. Re-hydrate onions and peppers.
4. Combine ingredients and grill.

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**Preparation Instructions for UGR-B™ Dinner 1**

**BEEF AND GRAVY WITH BISCUIT TOPPING**

Yield 50 servings  
Each Serving 1 cup beef and gravy + biscuit

**Ingredients:**

Beef chunks, in broth, canned 3 # 10-cans  
Brown gravy mix, instant 2 bags (1 gallon yield each)  
Biscuit mix 1 Can or box

**Methods:**

1. Place cans of beef chunks in hot water for 30 minutes. Open and drain well. Place beef chunks in pan.
2. Prepare gravy mix according to package directions.
3. Add gravy to beef chunks in pan.
4. Prepare biscuit mix according to package directions.
5. Drop biscuit dough by heaping tablespoons evenly over beef and gravy mixture.
6. Cover and bake in moderate oven until heated thoroughly, about 45 minutes. Ensure internal temperature of 145° F or higher. Hold for service at 140° F or higher.

**Follow directions on packaging:**

Sugar Cookie Mix  
Mashed Potatoes  
Lemonade  
Butter

**Bring to serving temperature:**

Mixed Vegetables  
Pears - Chill if possible

**Requires hot water for meal:**

Coffee

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**Preparation Instructions for UGR-B™ Dinner 2**

**CHICKEN CREOLE**

Yield 50 servings  
Each Serving 2/3 cup

**Ingredients:**

Chicken, canned, boned	5 29-ounce cans (9 pounds) or 3 48-ounce cans
Cajun seasoning	4 tablespoons
Hot sauce	4 tablespoons
Creole sauce	3 4-pound, 5-ounce bottles (1 gallon, 2.5 quarts)

**Methods:**

1. Rinse and drain chicken.
2. Combine all ingredients in pan. Bake in moderate oven for 45 minutes. Ensure internal temperature of 165° F or higher. Hold for service at 140°F or higher.
3. Serve over rice.

**Follow directions on packaging:**

Cornbread Mix  
Rice  
Oatmeal Cookie Mix  
Grape Beverage

**Bring to serving temperature:**

Corn  
Fruit Cocktail - Chill if possible

**Requires hot water for meal:**

Coffee

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**Preparation Instructions for UGR-B™ Dinner 3**

**PORK CHOPS WITH GRAVY**

Yield 50 servings  
Each Serving 3 pork chops

**Ingredients:**

Pork chops, dehydrated	5 # 10-cans
Gravy mix, pork, instant	1 package (1 gallon yield)
Water, lukewarm	15 quarts
Onions, chopped, dehydrated	0.7 ounces (4-1/4 teaspoons)

**Methods:**

1. Dissolve salt in lukewarm water (approximately 1 tsp per quart). Add pork to re-hydrate. Stir. Soak 20 to 30 minutes. Drain.
2. Prepare gravy according to package directions. Add onions to gravy.
3. Grill pork chops 1 to 2 minutes on each side. Transfer pork chops to pan for baking.
4. Pour gravy over pork chops.
5. Cover and bake in moderate oven for 30 minutes. Ensure internal temperature of 145° F or higher. Hold for service at 140°F or higher.

**Follow directions on packaging:**

Potatoes  
Biscuit Mix  
Brownie Mix  
Cherry Beverage

**Bring to serving temperature:**

Green Beans  
Applesauce - Chill if possible

**Requires hot water for meal:**

Coffee

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**Preparation Instructions for UGR-B™ Dinner 4**

**CHICKEN A LA KING**

Yield 50 servings  
Each Serving 1-1/4 cup + biscuit

**Ingredients:**

Chicken, canned, boned	5 29-ounce cans (9 pounds) or 3 48-ounce cans
Instant gravy mix, chicken flavor	1 package (1 gallon yield)
Mixed vegetables, canned, drained	1 # 10-can
Biscuit mix	1 Can or box

**Methods:**

1. Rinse and drain chicken.
2. Prepare gravy according to package directions. Combine gravy with chicken and vegetables.
3. Add water to biscuit mix according to package directions. Pour biscuit batter over chicken mixture.
4. Bake in moderate oven for 45 minutes. Ensure internal temperature of 165° F or higher. Hold for service at 140°F or higher.

**Follow directions on packaging:**

Rice  
Biscuit Mix  
Yellow Cake Mix  
Chocolate Icing  
Lemonade  
Butter

**Bring to serving temperature:**

Peas  
Fruit Cocktail - Chill if possible

**Requires hot water for meal:**

Coffee

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**Preparation Instructions for UGR-B™ Dinner 5**

**SHRIMP JAMBALAYA**

Yield 50 servings  
Each Serving 1-2/3 cups

**Ingredients:**

Shrimp, dehydrated	3-3/8 quarts (1 #10 can)
Water, warm to re-hydrate shrimp	3 quarts
Ham dices in brine, drained	3-1/2 quarts (2 #10 cans)
Creole sauce	3 4-pound, 5-ounce bottles (1 gallon, 2.5 quarts)
Water	2 gallons
Rice, long grain, parboiled	3 quarts (1 5-pound bag)
Tomatoes, diced	5-1/4 cups (3 #300 cans)
Creole seasoning	1/3 cup

**Methods:**

1. Cover shrimp with warm water (90°F-100°F) and stir. Re-hydrate shrimp for 20 minutes. Drain, set aside for use in Step 4.
2. Chop ham into 1-inch chunks. Set aside for use in Step 3.
3. Combine Creole sauce, water, ham, rice, diced tomatoes and Creole seasoning in pot; bring to a boil. Cover tightly and simmer 20 minutes, stirring occasionally.
4. Add shrimp to sauce, ham, and rice mixture. Stir to blend well. Cook 5 minutes. **DO NOT OVERCOOK SHRIMP.** Ensure internal temperature of the shrimp and ham of 145°F or higher for 15 seconds. Hold for service at 140°F or higher.

**Follow directions on packaging:**

Cornbread Mix  
Brownie Mix  
Lemonade

**Bring to serving temperature:**

Corn  
Peaches - Chill if possible

**Requires hot water for meal:**

Coffee

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**Preparation Instructions for UGR-B™ Dinner 6**

**SHEPARDS PIE**

Yield 50 servings  
Each Serving 1-1/5 cups (9.7 ounces)

**Ingredients:**

Beef chunks in broth, canned	3 # 10-cans
Brown gravy mix	1 package (1 gallon yield)
Onions, chopped, dehydrated	0.7 ounces (4¼ teaspoons)
Corn, whole kernel, canned, un-drained	1 # 10-can
Potatoes, mashed, dehydrated	1 3.5-pound box
Hot water to re-hydrate mashed potatoes	2 gallons

**Methods:**

1. Place cans of beef chunks in hot water for 30 minutes. Open and drain well. Place beef chunks in pan.
2. Prepare gravy mix according to package directions. Add minced onions to gravy mix. Stir.
3. Add gravy mixture to beef chunks in pan.
4. Open and drain corn. Pour over beef and gravy mixture in pan.
5. Prepare mashed potatoes according to package directions.
6. Spread mashed potatoes over layer of corn in pan.
7. Bake in moderate oven until heated thoroughly, about 30 minutes. Ensure internal temperature of 145° F or higher. Hold for service at 140°F or higher.

**Follow directions on packaging:**

Biscuit Mix  
Sugar Cookie Mix  
Grape Beverage  
Butter

**Bring to serving temperature:**

Carrots  
Pears - Chill if possible

**Requires hot water for meal:**

Coffee

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**Preparation Instructions for UGR-B™ Dinner 7**

**MEXICAN CHICKEN MACARONI**

Yield 50 servings  
Each Serving 1-1/2 cups (12-1/2 oz.)

**Ingredients:**

Water	2 gallons
Macaroni, elbow	2-3/4 quarts
Salt	2 teaspoons
Salsa, chunky	2-1/2 gallons
Chicken, boned, canned, un-drained	4-7/8 quarts
Corn, whole kernel, canned, un-drained	3 quarts
Black beans, canned, drained	2-1/2 quarts
Southwest seasoning	2/3 cup
Peppers, jalapeno, diced, drained	1/4 cup
Cheese, American, processed, dehydrated	2 quarts
Water to re-hydrate cheese	1 quart

**Methods:**

1. Add macaroni slowly to boiling, salted water; cook 10-12 minutes, until al dente; stir occasionally to prevent sticking. Drain well. Set aside for use in Step 3.
2. Heat salsa, chicken, corn, black beans, Southwest seasoning and jalapeno peppers in a pan. Stir to blend well. Bring to a boil; reduce heat; simmer, covered, 10 minutes, stirring occasionally.
3. Add cooked macaroni to chicken and tomato/vegetable sauce. Bring mixture to a boil; reduce heat and simmer for 10 to 15 minutes. Stir frequently to prevent sticking.
4. Re-hydrate cheese and drop by heaping tablespoons evenly over chicken / vegetable / macaroni mixture.
5. Bake, uncovered, 10 to 15 minutes or until lightly browned and bubbly. Ensure internal temperature of 165°F or higher for 15 seconds. Hold for service at 140°F or higher.

**Follow directions on packaging:**

Cornbread Mix  
Oatmeal Cookie Mix  
Orange Beverage

**Bring to serving temperature:**

Green Beans  
Peaches - Chill if possible

**Requires hot water for meal:**

Coffee

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**Preparation Instructions for UGR-B™ Dinner 8**

**BAKED CHICKEN AND RICE**

Yield 50 servings  
Each Serving 3/4 cup chicken and rice + 1/4 cup of gravy

**Ingredients:**

Rice 5 pounds  
Water 1-1/2 gallon  
Chicken, canned, boned 5 29-ounce cans (9 pounds) or 3 48-ounce cans  
Gravy mix, chicken, instant 1 package (1 gallon yield)  
Onion, chopped, dehydrated 0.7 ounces (4-1/4 teaspoons)

**Methods:**

1. Combine rice and water in pot; bring to a boil. Stir occasionally. Cover tightly and simmer 20 to 25 minutes. **DO NOT STIR**. Set aside.
2. Prepare gravy according to package directions.
3. Drain chicken. Combine with rice and gravy. Add dehydrated onions.
4. Bake in moderate oven for 45 minutes or until brown. Ensure internal temperature of 165° F. Hold for service at 140°F or higher.
5. Add salt and pepper to taste.

**Follow directions on packaging:**

Biscuit Mix  
Brownie Mix  
Chocolate Icing  
Orange Beverage

**Bring to serving temperature:**

Mixed Vegetables  
Peaches - Chill if possible

**Requires hot water for meal:**

Coffee

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**Preparation Instructions for UGR-B™ Dinner 9**

**SPAGHETTI WITH MEATBALLS**

Yield 50 servings  
Each Serving 1 cup pasta + 5 meatballs + 1 cup sauce

**Ingredients:**

Meatballs in sauce	4 # 10-cans
Spaghetti	6 1-pound boxes
Tomato paste	2 12-ounce cans
Italian seasoning	0.75-ounce bottle
Water, boiling	6 gallons
Salt	2 tablespoons

**Methods:**

1. In a square head pan or stockpot, combine meatballs in sauce, tomato paste and Italian seasoning; stir to blend.
2. Bring mixture to boil; reduce heat, simmer, covered for 15 to 20 minutes. Stir frequently to prevent sticking. Internal temperature must register 155°F or higher for 15 seconds.
3. Add spaghetti to salted boiling water; return to the boil, stirring occasionally. Cook 8-10 minutes or until tender. Do not over cook. Drain thoroughly. Hold for service at 140°F or higher.

**Follow directions on packaging:**

Yellow Cake Mix  
Chocolate Icing  
Biscuit Mix  
Cherry Beverage

**Bring to serving temperature:**

Corn  
Applesauce - Chill if possible

**Requires hot water for meal:**

Coffee

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**Preparation Instructions for UGR-B™ Dinner 10**

**BARBECUE PORK CHOPS**

Yield 50 servings  
Each Serving 3 Pork Chops + 3/4 cup Sauce

**Ingredients:**

Water, lukewarm	3 gallons
Salt	1/4 cup
Pork chops, dehydrated, uncooked	5 # 10-cans
Barbecue sauce	2 2-quart containers

**Methods:**

1. Re-hydrate pork chops by soaking in lukewarm, salted water (approximately 1 tsp per quart) for 20 minutes, or until all portions are soft. Drain well.
2. Brown pork chops 1 minute on each side on lightly greased griddle.
3. In a pot, combine barbecue sauce; bring to a boil.
4. Pour 2 quarts of barbecue sauce mixture into pan. Layer pork chops on top; continue alternating layers of barbecue sauce and pork chops.
5. Cover and bake in a moderate oven until tender: about 30 minutes. Ensure internal temperature of 145°F or higher for 15 seconds. Hold for service at 140°F or higher.

**Follow directions on packaging:**

Macaroni and Cheese  
Biscuit Mix  
Chocolate Cookie Mix  
Lemonade

**Bring to serving temperature:**

Green Beans  
Pears - Chill if possible

**Requires hot water for meal:**

Coffee

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**Preparation Instructions for UGR-B™ Dinner 11**

**CHICKEN WITH STUFFING AND GRAVY**

Yield 50 servings  
Each Serving 1 cup

**Ingredients:**

Chicken, boned, canned	5 29-ounce cans or 3 48-ounce cans
Stuffing mix for chicken	3 24-ounce boxes
Gravy mix, chicken, instant	1 16-ounce bag (1 gallon yield)
Black pepper	4 tablespoons

**Method**

1. Prepare gravy according to package directions. Stir pepper in with gravy. Mix gravy with chicken in pan.
2. Prepare stuffing according to package directions. Spread prepared stuffing over chicken and gravy mixture.
3. Cover and bake in moderate oven about 20 minutes. Continue to bake uncovered for an additional ten minutes or until heated thoroughly. Ensure internal temperature of 165° F. Hold for service at 140° F or higher.

**Follow directions on packaging:**

Mashed Potatoes  
Biscuit Mix  
Oatmeal Cookie Mix  
Grape Beverage  
Butter

**Bring to serving temperature:**

Carrots  
Peaches - Chill if possible

**Requires hot water for meal:**

Coffee

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**Preparation Instructions for UGR-B™ Dinner 12**

**CHILI CON CARNE**

Yield 50 servings  
Each Serving 1 cup

**Ingredients:**

Chili con carne, dehydrated	4 # 10-cans
Water, boiling	10 quarts

**Method:**

1. Pour boiling water evenly over chili con carne.
2. Let stand 10 minutes or until thoroughly re-hydrated, stirring occasionally.
3. Ensure internal temperature of 155° F, stir, and serve. Hold for service at 140° F or higher.

**Follow directions on packaging:**

Rice  
Cornbread Mix  
Grape Beverage

**Bring to serving temperature:**

Corn  
Fruit Cocktail - Chill if possible  
Chocolate Pudding - Chill if possible

**Requires hot water for meal:**

Coffee

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**Preparation Instructions for UGR-B™ Dinner 13**

**SHRIMP CREOLE**

Yield 50 servings  
Each Serving 8 to 10 shrimp + 1/2 cup sauce

**Ingredients:**

Salt 4 tablespoons  
Water, lukewarm 6 quarts  
Shrimp, dehydrated 2 # 10-cans  
Creole sauce 3 4-pound, 5-ounce bottles (1 gallon, 2.5 quarts)

**Methods:**

1. Cover shrimp with warm water (90°F-100°F) and stir. Re-hydrate shrimp for 20 minutes. Drain.
2. Heat Creole sauce. Add shrimp to sauce. Stir to blend. Bring to a simmer; simmer 2 minutes, stirring occasionally. DO NOT OVERCOOK SHRIMP. Ensure internal temperature of the shrimp of 145°F or higher for 15 seconds. Hold for service at 140°F or higher.
3. Serve over rice.

**APPLE CRISP**

**Ingredients:**

Oatmeal cookie mix 1 PG  
Pie filling, apple 2 # 10-cans

**Methods:**

1. Prepare oatmeal cookie mix according to package directions.
2. Pour over apple pie filling. Bake in moderate oven for 40 minutes until bubbling and lightly browned.

**Follow directions on packaging:**

Rice  
Cornbread Mix  
Cherry Beverage

**Bring to serving temperature:**

Peas  
Pears - Chill if possible

**Requires hot water for meal:**

Coffee

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**Preparation Instructions for UGR-B™ Dinner 14**

**WHITE BEAN CHICKEN CHILI**

Yield 50 servings  
Each Serving 1-1/2 cup (13 ounces)

**Ingredients:**

Broth, chicken, dehydrated	12 packets (yield 3 quarts)
Hot water to re-hydrate broth	3 quarts
Salsa, chunky	1-1/2 gallons
Southwest seasoning	2/3 cup
Chicken, boned, canned	6 29-ounce cans or 4 48-ounce cans
Great northern white beans, canned, drained	2-1/2 gallons

**Methods:**

1. Reconstitute dehydrated chicken broth with hot water. Place chicken broth, salsa, and Southwest seasoning in a pot. Stir to blend. Bring to a boil; reduce heat; simmer, covered, 5 minutes, stirring occasionally.
2. Add chicken to the seasoned tomato sauce. Break up chicken with cooking utensil, if necessary.
3. Add beans to the chicken and tomato sauce. Bring to a boil; reduce heat; simmer, covered, 15 minutes stirring occasionally. Ensure internal temperature of 165°F or higher for 15 seconds. Hold for service at 140°F or higher.

**Follow directions on packaging:**

Rice  
Cornbread Mix  
Brownie Mix  
Grape Beverage

**Bring to serving temperature:**

Green Beans  
Peaches - Chill if possible

**Requires hot water for meal:**

Coffee