

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, paper cups, and other components.

C-1 ITEM DESCRIPTION

ACR-B-01B, 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	NSN
<u>Entrées</u>		
Bacon, Precooked, Sliced, in Flexible Pouches, Institutional Size Pouch (ISP), 150 slices	A-A-20081F Type II	
Beef Chunks, No. 3 Cyl Can 48 oz		8905-01-568-6928
Beef Chunks, Canned or in Flexible Pouches, No. 10 Can (108 oz), Cube Size ¾ - 1 inch or Institutional Size Pouch (ISP) 104 oz or 48 oz, Cube Size ¾ - 1 inch	A-A-20343A Type I, Style A Type II or Type V, Style A	
Cheese, American, Process, Dehydrated	MIL-C-35053D	
Chicken, Boned, Canned, Pieces, Solid Pack, 29 oz or No. 3 Cyl Can 48 oz		8905-00-753-6106 8905-01-560-8354
Chili con Carne with Beans, Cooked, Dehydrated, Packaged in a No. 10 Metal Can, Shelf Stable	PCR-C-059	
Egg Mix, Pasteurized, Uncooked, Dehydrated, Packaged in a Boil-In-Bag (BIB) Pouch, Large opening fitment and cap	PCR-E-017A , Class 2	
Ham Chunks, with Juices, Packaged in a No. 10 Metal Can (603 x 700), Shelf Stable	PCR-H-011	
Ham Chunks with Juices, Packaged in an Institutional Size Pouch (ISP), Shelf Stable, 106 oz	PCR-H-013 , Type II	

TABLE I. Components - Continued

Component	Reference	NSN
Meatballs in Tomato Sauce, Canned or in Flexible Pouches, No. 10 Can (104 oz)	A-A-20349A	
Institutional Size Pouch (ISP), 104 oz	Type I	
Pork Chops, Dehydrated, Uncooked, Packaged in a No. 10 Metal Can, Shelf Stable	Type II	
Pork Sausage in Cream Gravy, Packaged in a No. 10 Metal Can, Shelf Stable	PCR-P-039	
Pork Sausage in Cream Gravy, Packaged in a No. 10 Metal Can, Shelf Stable	PCR-P-040	
Pork Sausage in Cream Gravy, Packaged in an Institutional Size Pouch (ISP), Shelf Stable, 104 oz	PCR-P-037 , Type II	
Pork Sausage Links in Brine, Packaged in a No. 10 Metal Can (603 x 700), Shelf Stable	PCR-P-035	
Pork Sausage Links in Brine, Packaged in an Institutional Size Pouch (ISP), Shelf Stable, 106 oz	PCR-P-038 , Type II	
Shrimp, Dehydrated, Cooked, Packaged in a No. 10 Metal Can, Shelf Stable	PCR-S-024	
Turkey Sausage Links in Brine, Packaged in a No. 10 Can, Shelf Stable	PCR-T-012	
Turkey Sausage Links in Brine, Packaged in an Institutional Size Pouch (ISP), Shelf Stable, 106 oz	PCR-T-011 , Type II	
<u>Starches</u>		
Bakery Mixes, Prepared	A-A-20181B	
Yellow Cake	Type I, Style B	
Pancake and Waffle, Regular	Type II, Class 1, Style C	
Biscuit	Type II, Class 2	
Yellow Corn Bread	Type II, Class 3	
Chocolate Brownie	Type VI	
Beans, Dried; Pork and Beans; and Baked Beans; Canned	A-A-20134C	
Great Northern beans, in brine, meatless	Type I, Class C, Style 1	
Black beans, in brine, meatless	Type I, Class K, Style 1	

TABLE I. Components - Continued

Component	Reference	NSN
Cereals, Rolled Oats, Quick cooking, Unflavored, 42 oz. Box	A-A-20090E , Type II, Flavor A, Style 1	
Cereals, Wheat, Quick-Cooking and Instant, Enriched farina, Instant, Unflavored	A-A-20108C , Type I, Style B, Flavor 1	
Hominy Grits, Enriched, White, Quick cooking, 24 oz. container	A-A-20035D , Type I, Style B	
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	
Potatoes, White, Dehydrated	A-A-20032F	
Mashed, Agglomerates, Without lumps	Type II, Style D, Option a	
Shredded, Cooked (Hash Browns)	Type IV, Style B	
Potato casserole, Au Gratin	Type V, Style B	
Rice, Parboiled, Long Grain, Enriched, 5 lb. bag	US Grade Standard	8920-01-123-2298
Stuffing Mix, Chicken Flavored with Vegetable Seasoning Packet, in foil laminate pouch, 12 oz. Box	12 oz. box	8920-01-368-7386
<u>Vegetables</u>		
Beans, Green, Canned	US Grade Standard	8915-00-616-4820
Whole, French or Cut, Round or Romano Small - Large	Style a, d, or e, Type a or b, Size 2 thru 5, Grade A	
Carrots, Canned	US Grade Standard	8915-00-634-2436
Slices or Quarters	Style b or c, Grade A	
Corn, Whole Kernel, Canned	US Grade Standard	8915-00-257-3947
Conventional, Golden	Varietal a, Color a, Grade A	
Onions, Dehydrated, Chopped	1.62 oz. container	8915-01-368-1613
Peas, Early or Sweet	US Grade Standard	8915-00-127-9282
	Grade A	
Peppers, Green, Dehydrated, Diced, with Sulfite	A-A-20070D , Type I, Style A, Class 1	
Tomatoes, Canned, Diced	US Grade Standard	8915-01-373-4978
	Grade A, Style e	

TABLE I. Components - Continued

Component	Reference	NSN
Vegetables, Mixed, Canned, 5-Way mix, carrots, green beans, peas, corn, and lima beans, With salt, No. 10 Can	A-A-20120E Type II, Style A, Container size 4	
<u>Desserts</u>		
Cookie Mix, Dry	MIL-C-43205G	
Chocolate	Type I	
Sugar	Type II	
Oatmeal	Type III	
Puddings, Shelf Stable, Ready-to-Eat, Regular, Chocolate, No. 10 can	A-A-20051E , Type I, Flavor C, Container size 3	
<u>Fruits</u>		
Applesauce, Natural Color, Natural Flavor, Sweetened, Regular	US Grade Standard Color a, Flavor a, Type b, Style a, Grade A	8915-00-127-8272
Fruit Cocktail, Canned, Light Syrup or Natural Juices	US Grade Standard Grade A	8915-00-286-5482
Peaches, Clingstone, Canned Quarters or Slices, Canned, Light Syrup or Natural Juices	US Grade Standard Style b or c, Grade A	8915-00-577-4203
Pears, Bartlett, Canned Halves, Light Syrup or Natural Juices	US Grade Standard Style a, Grade A	8915-00-616-0223
Pie Fillings, Fruit, Prepared, Regular, Apple, No. 10 can	A-A-20161C , Type I, Flavor A	
<u>Beverages</u>		
Beverage Bases (Powdered), Sweetened with nutritive sweetener, Not fortified or Fortified with not less than 20 mg ascorbic acid per serving, 34 g., Flat pouch, Package I	A-A-20098E , Type II, Formulation a or b, Design A	
Orange	Flavor 1,	
Grape	Flavor 5,	
Cherry	Flavor 6,	
Lemonade	Flavor 8,	

TABLE I. Components - Continued

Component	Reference	NSN
Cocoa Beverage Powder, Sugar sweetened, Without marshmallows, Milk chocolate	A-A-20189B , Type I, Style B, Flavor A	
Coffee, Roasted, Filter Pack, Ground, Arabica Blend, Vacuum Sealed and Waterproof		8955-01-495-4127
Drink Mixes, Coffee (Flavored and Unflavored), Flavored, instant, Cappuccino, Regular, French vanilla Irish cream	A-A-20336A , Type V, Style A, Flavor 1 Flavor 4	
Juice, Apple, Canned, Clear	US Grade Standard Grade A, Style I	8915-00-183-7135
Juice, Fruit, Instant Grape, Sweetened, Metal can Orange, Unsweetened, Metal can	PCR-J-002 Type I, Style A, Design F Type III, Style B, Design F	
<u>Other Food Items</u>		
Barbecue Sauce, Plain/regular, Without fruit purees added	A-A-20335A , Flavor I, Type B	
Broth, Chicken, Dehydrated		8935-01-503-6689
Catsup, Tomato, Grade A, 20 oz. plastic bottle	US Grade Standard , Grade A	8950-01-396-3998
Creamer, Non-dairy, Dry, Regular, Original	A-A-20043C Style I, Flavor 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, 3 fl. oz.	A-A-20097F , Type II	
Icing Mixes, Powder, Chocolate Flavored, Type I		8925-00-935-3260
Natural Butter Flavor Granules, Spray-Dried, Regular Granules/sprinkles, 57 g.	A-A-20351 , Type I, Style A, Package 4	

TABLE I. Components - Continued

Component	Reference	NSN
Peanut Butter and Grape Jelly, Twin Pack		8930-01-396-4009
Peanut Butter and Strawberry Jam, Twin Pack		8930-01-436-1912
Peppers, Jalapeno, Sliced, Packed in Brine, Canned		8915-01-518-0230
Salsa, Tomato-based and Salsa Verde, Shelf Stable, Tomato-based, Mild, Chunky, Regular	A-A-20210C , Type I, Pungency B, Style 2, Sodium level a	
Salt and Pepper, 4.0 oz. Salt and 1.5 oz. Pepper Twin Pack		8950-01-369-3276
Sauce Mix, Cheddar Cheese, Instant		8950-01-368-7389
Shortening Compounds, General purpose, 1 lb. Composite	A-A-20100C , Type I	
Can with Resealable Plastic Lid (for UGR)		
Spices and Spice Blends	A-A-20001B	
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 calorie, Imitation maple	A-A-20124D, Type IV, Style 1, Flavor A	
Tomato Paste		8915-00-582-4058
Worcestershire Sauce	A-A-20099C	8950-01-059-5269
<u>Disposables</u>		
Bag, Plastic, Trash		8105-01-521-6616
Cup, Disposable: Lid, Disposable Cup, Hot Drink, Round, Two-piece, Plastic lined, Green or tan/sand, 9 oz.	A-A-2577B , Type I, Style A, Class 3	
Dining Packets, food container, modified, with Biobased Fork, Knife and Spoon	A-A-3012A , Type IV	
Gloves, Disposable, Foodservice, Multipurpose, Large, Ambidextrous, Latex Free, Polyethylene, 1.25 mil thick,		8415-01-541-5392
Tray, Mess, Compartmented; 5 compartment tray, Tan or s\and	A-A-52217B , Type I, Class 3	

(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
Egg Mix	3 pouches per box	1 - Menu 1, 2, 3, 4, 5
Potato, Hash Browns	40 oz. box	2 - Menu 1, 2, 3, 4, 5
Maple Syrup	12 oz. plastic bottle	5 - Menu 1, 2, 3, 4, 5
Pancake Mix	Can or box, 5 lb.	1 - Menu 1, 2, 3, 4, 5
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
Shortening	1 lb. can	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

UGR– B™ BREAKFAST MENU 1

Component	Unit of Issue	Quantity
Pork Sausage in Brine	No. 10 can	2
Hominy Grits	24 oz. container	2
Biscuit Mix	Can or box, 5 lb.	1
Fruit Cocktail	No. 10 can	2
Juice, Grape	No. 2-1/2 tall can, 19 oz.	3

UGR– B™ BREAKFAST MENU 2

Component	Unit of Issue	Quantity
Turkey Sausage	No. 10 can	2
Oatmeal	42 oz. box	1
Biscuit Mix	Can or box, 5 lb.	1
Peaches	No. 10 can	2
Juice, Orange	No. 2-1/2 tall can, 15.5 oz.	3

UGR– B™ BREAKFAST MENU 3

Component	Unit of Issue	Quantity
Bacon	150 slices per pouch	1
Hominy Grits	24 oz. container	2
Fruit Cocktail	No. 10 can	2
Juice, Apple	6 oz. can	96

UGR– B™ BREAKFAST MENU 4

Component	Unit of Issue	Quantity
Creamed Sausage	No. 10 can	2
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
Worcestershire Sauce	10 oz. bottle	1

UGR– B™ BREAKFAST MENU 5

Component	Unit of Issue	Quantity
Ham Chunks	No. 10 can	1
Onion, Dehydrated, Chopped	1.62 oz. container	1
Peppers, Green, Dehydrated	4.25 oz. container	1
Hominy Grits	24 oz. container	2
Biscuit Mix	Can or box, 5 lb.	1
Peaches	No. 10 can	2
Juice, Grape	No. 2-1/2 tall can, 19 oz.	3

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 108 oz. or ISP 104 oz.	3 or
	No. 3 cyl can 48 oz. or ISP 48 oz.	7
Brown Gravy Mix	16 oz. bag	2
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
Biscuit Mix	Can or box, 5 lb.	1
Cookie Mix, Sugar	Can or box, 5 lb.	1
Pears	No. 10 can	2

UGR– B™ LUNCH/DINNER MENU 2

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

UGR– B™ LUNCH/DINNER MENU 4

Component	Unit of Issue	Quantity
Chicken	29 oz. can or No. 3 cyl can 48 oz.	5 or 3
Mixed Vegetables	No. 10 can	1
Chicken Gravy Mix	16 oz. foil bag	1
Rice	5 lb. bag	1
Peas	No. 10 can	3
Catsup	20 oz. plastic bottle	2
Butter Granules	57 g. pouch	1
Biscuit Mix	Can or box, 5 lb.	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
Creole Seasoning	3.45 oz. container	1
Cornbread Mix	Can or box, 5 lb.	1
Brownie Mix	Can or box, 5 lb.	1
Peaches	No. 10 can	2

UGR– B™ LUNCH/DINNER MENU 6

Component	Unit of Issue	Quantity
Beef Chunks	No. 10 can 108 oz. or ISP 104 oz.	3 or
	No. 3 cyl can 48 oz. or ISP 48 oz.	7
Corn	No. 10 can	1
Brown Gravy Mix	16 oz. foil bag	1
Onion, Dehydrated, Chopped	1.62 oz. container	1
Potatoes, Mashed	3.5 lb. box	1
Carrots	No. 10 can	3
Butter Granules	57 g. pouch	1
Biscuit Mix	Can or box, 5 lb.	1
Cookie Mix, Sugar	Can or box, 5 lb.	1
Pears	No. 10 can	2

UGR– B™ LUNCH/DINNER MENU 7

Component	Unit of Issue	Quantity
Chicken	29 oz. can or No. 3 cyl can 48 oz.	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

UGR – B™ LUNCH/DINNER MENU 8

Component	Unit of Issue	Quantity
Chicken	29 oz. can or No. 3 cyl can 48 oz.	5 or 3
Chicken Gravy Mix	16 oz. foil bag	1
Onion, Dehydrated, Chopped	1.62 oz. container	1
Rice	5 lb. bag	1
Mixed Vegetables	No. 10 can	3
Catsup	20 oz. plastic bottle	2
Biscuit Mix	Can or box, 5 lb.	1
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 104 oz. or ISP 104 oz.	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
Chocolate Icing Mix	Can or box, 5 lb.	1
Applesauce	No. 10 can	2

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. can or No. 3 cyl can 48 oz.	5 or 3
Chicken Gravy Mix	16 oz. foil bag	1
Potatoes, Mashed	3.5 lb. box	1
Carrots	No. 10 can	3
Butter Granules	57 g. pouch	1
Catsup	20 oz. plastic bottle	2
Stuffing Mix, Chicken Flavored	12 oz. box	6
Oatmeal Cookie Mix	Can or box, 5 lb.	1
Peaches	No. 10 can	2

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

Component	Unit of Issue	Quantity
Chicken	29 oz. can or No. 3 cyl can 48 oz.	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

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 BG PB/Jelly Ingredients / Instructions	2 CO Grits 2 BX Hash Browns 2 CN Fruit Cocktail	1 BX (48 cn) Apple Juice 3 BT Syrup
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 CO Onion, 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 or 7 CN Beef Chunks Ingredients / Instructions	1 CN/BX Biscuit Mix 2 CN Pears 2 BT Catsup	3 CN Mixed Vegetables 2 BG PB/Jam
1b	2b	3b
1 CN/BX Sugar Cookie Mix 1 PG Butter 3 BG Cups	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 Ingredients / Instructions	3 CN Peas 1 BG Chicken Gravy Mix 2 BT Catsup	2 CN Fruit Cocktail 1 PG Butter
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 or 7 CN Beef Chunks 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 1 CN Corn 1 BX Macaroni 3 BG Orange Beverage	2 or 1 CN Chicken 3 CN Green Beans 1 CO Southwest Seasoning	2 or 1 CN Chicken 1 CN/BX Oatmeal Cookie 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 Ingredients / Instructions	2 CN Pork 1 CN/BX Biscuit Mix 2 BX Macaroni 1 BG Coffee 1 Salt/Pepper	2 CN Green Beans 2 BX Macaroni 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	6 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 Mix 3 BG Cherry Beverage Ingredients / Instructions	3 CN Peas	2 CN Apple Pie Filling 1 CN/BX Cornbread Mix 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 DLA Troop Support 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 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 DLA Troop Support 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)	and	MEAL
	or		NUMBER
	“B” (BREAKFAST)		“No. ____

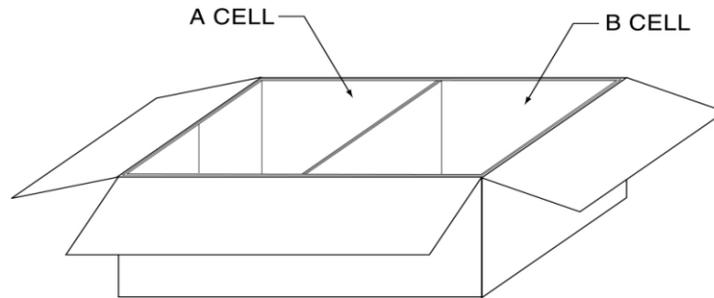


FIGURE 1
SHIPPING CONTAINER WITH PARTITIONS

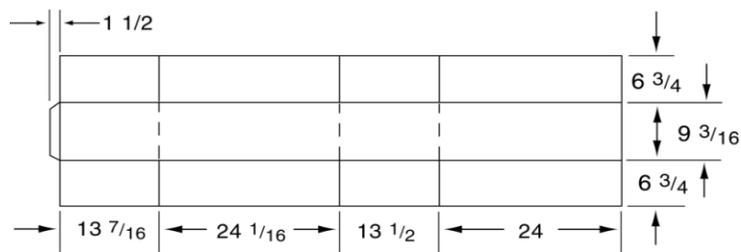


FIGURE 2
STYLE RSC FIBERBOARD
(SIZE: 23 3/4 x 13 3/16 x 8 3/4 I.D.)

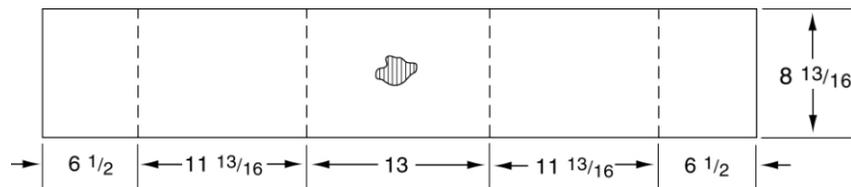


FIGURE 3
SHIPPING CONTAINER PARTITIONS
(2 REQUIRED)

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.

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 DLA Troop Support Form 3507. Any nonconformance shall be classified as a major defect.

SECTION J REFERENCE DOCUMENTS

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

DLA Troop Support Forms

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

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

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

ASTM INTERNATIONAL 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

ACR-B-01B
27 February 2012
SUPERSEDING
ACR-B-01A
21 May 2009

Appendix A

Preparation Instructions for UGR – B™ Menus

ACR-B-01B
27 February 2012
SUPERSEDING
ACR-B-01A
21 May 2009

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

ACR-B-01B
27 February 2012
SUPERSEDING
ACR-B-01A
21 May 2009

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

ACR-B-01B
27 February 2012
SUPERSEDING
ACR-B-01A
21 May 2009

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

ACR-B-01B
27 February 2012
SUPERSEDING
ACR-B-01A
21 May 2009

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

ACR-B-01B
27 February 2012
SUPERSEDING
ACR-B-01A
21 May 2009

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.

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 No. 10-cans or 7 48-ounce 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

ACR-B-01B
27 February 2012
SUPERSEDING
ACR-B-01A
21 May 2009

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

ACR-B-01B
27 February 2012
SUPERSEDING
ACR-B-01A
21 May 2009

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
Onion, dehydrated, chopped	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

ACR-B-01B
27 February 2012
SUPERSEDING
ACR-B-01A
21 May 2009

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

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

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 No. 10-cans or 7 48-ounce cans
Brown gravy mix	1 package (1 gallon yield)
Onion, dehydrated, chopped	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

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

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, dehydrated, chopped 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

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

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	6 12-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
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

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

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	4 No. 10 cans (yield 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