

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

SECTION C

The Unitized Group Ration – Express™ (UGR-E™) provides a complete meal to 18 individuals. There are four breakfast, eight lunch/dinner, and one holiday menus. The UGR-E™ consists of one box. Within the box are a heating module, polymeric trays, beverages, food components, serving utensils, disposable meal trays, and other components.

C-1 ITEM DESCRIPTION

ACR-E-001B, UNITIZED GROUP RATION – EXPRESS™, 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>	
Burgundy Beef Stew – poly tray	<u>PCR-B-044</u>
Beef and Potatoes in Cream Gravy – poly tray	<u>PCR-B-052</u>
Carnitas Entrée (Diced Pork with Peppers and Onions in a Mexican Style Tomato Sauce) – poly tray	<u>PCR-C-080</u>
Chicken Breast in Gravy – poly tray	<u>PCR-C-032</u>
Chicken Pot Pie Filling – poly tray	<u>PCR-C-072A</u>
Chicken Stir Fry (White Chicken, Vegetables and Sauce) – poly tray	<u>PCR-C-076</u>
Cuban Style Garlic Sauce with Beef Strips – poly tray	<u>PCR-C-079</u>
Egg Mix, Pasteurized, Uncooked, Dehydrated, Packaged In a Boil-In-Bag (BIB)	<u>PCR-E-017A</u>
Ham Slices in Brine – poly tray	<u>PCR-H-009</u>
Pork Sausage Links in Brine – poly tray	<u>PCR-P-015</u>

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

TABLE I. Components - Continued

Component	Reference
Seasoned au Jus Flavored Sauce with Beef Steaks – poly tray	PCR-S-020
Spaghetti with Meatballs in Sauce – poly tray	PCR-S-012
Turkey Sausage Links in Brine – poly tray	PCR-T-006
Turkey Slices in Gravy – poly tray	PCR-T-005
<u>Starches</u>	
Biscuits – poly tray	PCR-B-048
Cornbread Stuffing with Sausage – poly tray	PCR-C-056
Granola	PCR-G-003A
With Milk and Blueberries	Type I
With Milk and Bananas	Type II
Mashed Potatoes with Chicken Gravy – poly tray	PCR-M-010
Oatmeal, Apple Cinnamon – poly tray	PCR-O-007
Rice – poly tray	PCR-R-004A
Rice, White	Type I
Brown Rice	Type III
Brown and Wild Rice Pilaf	Type IV
Sweet Potato Casserole – poly tray	PCR-S-022
<u>Vegetables</u>	
Corn and Tomato Casserole – poly tray	PCR-C-078
Vegetables – poly tray	PCR-V-007
Carrots, Glazed	Type I
Corn, Mexican Style	Type II
Green Beans, Seasoned	Type III
Peas	Type IV

Comment [RDNS-CFF1]: ES13-005
(DSCP-SS-13-11233) change 03, 14-
DEC-12, Delete "Peas" and "Type IV"

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

TABLE I. Components - Continued

Component	Reference
<u>Desserts and Snacks</u>	
Beef and Turkey Snacks, Cured	A-A-20298B
Beef, Moist, Cured/Kippered, Chopped and Formed, Strips, Smoked	Variety A, Type II, Style a, Class 1, Flavor (a)
Turkey, Moist Cured/Lactate, Natural Style, Nuggets, Smoked	Variety B, Type III, Style b, Class 4, Flavor (a)
Blueberry Dessert – poly tray	PCR-B-036
Cakes and Brownies – poly tray	PCR-C-024C , Type I
Dulce de Leche Cake with White Icing	Flavor 3
Breakfast Cake with Maple Flavored Syrup	Flavor 4
Spice Cake with White Icing	Flavor 8
Lemon Cake with White Icing	Flavor 9
Blueberry Breakfast Cake with Maple Flavored Syrup	Flavor 11
Red Velvet Cake with White Icing	Flavor 12
Banana Nut Cake with White Icing	Flavor 13
Golden Harvest Cake with White Icing	Flavor 15
Vanilla Cake with Strawberry Fruit Topping	Flavor 16
Chocolate Cherry Cake with Cherry Fruit Topping	Flavor 17
Candy and Chocolate Confections, Pan Coated Candy Disks	A-A-20177E
Milk Chocolate, Plain	Type VI, Style A, Flavor 1
Peanut Butter, Plain	Type VI, Style A, Flavor 4
Licorice, Bite Size, Cherry	Type X, Style B, Flavor 1
Cookies, Regular, Caramel with Chocolate Chips, Multiple Serving Package, Soft and Chewy – poly tray	A-A-20295C , Type I, Style J Flav 10, Bake type b, Class 2
Dessert Powder, Pudding, Regular, Instant, with Nonfat Dry Milk	A-A-20344A , Type I, Prep. C, Style 1
Vanilla	Flavor a
Chocolate	Flavor b
First Strike™ Bar, Mini	PCR-F-001 , Style B
Apple-Cinnamon	Flavor II
Cran-Raspberry	Flavor III

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

Mocha

Flavor V

TABLE I. Components - Continued

Component	Reference
Nut and Fruit Mix, Nuts and Raisins with Pan Coated Chocolate Disks	PCR-N-003 , Type II
Ranger Bar, Caramel Apple	PCR-R-008B , Flavor II
Sweet Rolls, Raspberry Swirl – poly tray	PCR-S-007 , Style II
<u>Beverages</u>	
Beverage Base (Powdered)	A-A-20098E
Flat Interlocking Closure Pouch	Design B
Sweetened with Nutritive Sweetener	Type II
With or Without Ascorbic Acid, 34 g	Formulation a or b
Orange	Flavor 1
Lemon-Lime	Flavor 4
Lap or fin seal	Design D
Sweetened with Non-nutritive Sweetener	Type III
Non-fortified	Formulation a
Lemonade	Flavor 8
Raspberry	Flavor 13
Coffee, Soluble, Freeze Dried, Regular, Lap or Fin Seal	A-A-20184B , Type III, Style A, Pack 2
Dairyshake Powder, Fortified with Calcium and Vitamin D, Flat Interlocking Closure Pouch, 100 g.	PCR-D-002A
Chocolate	Design B
Strawberry	Flavor II
Juice, Fruit, Instant, Flat Interlocking Closure Pouch	Flavor III
Grape, Sweetened	PCR-J-002 , Design B
Orange, Unsweetened	Type I, Style A
Tea Mixes, Instant, Black Tea, Sweetened with Non-nutritive Sweeteners, Regular (Caffeinated), Lemon, Lap or Fin Seal	Type III, Style B
	A-A-20183C , Variety I, Style B, Type 1, Flavor b, Design D

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

TABLE I. Components - Continued

Component	Reference
<u>Other Food Items</u>	
Cranberry Sauce, Jellied, 1 oz container	8915-01-554-2365
Creamer, Non-Dairy, Dry, Regular	A-A-20043C , Style I, Flavor A
Hot Sauce, Extra Hot 4x, 1/8 fl.oz. pouch	A-A-20097E , Type II
Natural Butter Flavor Granules/Sprinkles, Spray-Dried Regular, Granules	A-A-20351 , Type I, Style A, Package 4
Soy Sauce, Fermented	A-A-20087C , Type I
Spices and Spice Blends	A-A-20001B
Poultry Seasoning	Type II, Class C
Italian Seasoning	Type II, Class I
Vegetable Seasoning	8950-01-546-4338
<u>Disposables</u>	
Bag, Plastic, Trash	8105-01-521-6616
Cutter, Box, Razor-Based with Housing	8970-01-545-6830
Dining Packet, 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
Hand Cleaner (Pre-moistened Towelette in Packet), Unscented, Water Based	A-A-461B , Type II
Serving Spoon	8970-01-545-6826
Slotted Serving Spoon	8970-01-545-6828
Spatula	8970-01-545-6831
Tray, Mess, 3 Compartment Tray; Tan or Sand	A-A-52217B , Type II, Class 3
Heater Module, General Specification for	MIL-DTL-32235A
Heater Module, Type I: Assembly Required	MIL-DTL-32235/1A
Heater Module, Type II: Assembled	MIL-DTL-32235/2

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

Heater Module, Boil-In-Bag (BIB) Module

[MIL-DTL-32235/3](#)

B. Contents. The contents of each meal shall be as specified in table II.

TABLE II. Contents

STANDARD ITEMS

Component	Servings	Quantity
Coffee	1 pouch	18
Creamer	1 pouch	18
Hot Sauce	0.75 fl. oz. bottle	1
Gloves	10 gloves per package	1
Cutter, Box	1 unit	1
Hand Cleaner (towelette)	1 pouch	36
Trays, Mess	1	18
Dining Packets	1	18
Trash Bags	4 per package	1
Heater Module	1 module	1

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

UGR-E™ BREAKFAST MENU 1

Component	Servings	Quantity
Beef and Potatoes in Cream Gravy	18 per tray	1
Ham Slices in Brine	18 per tray	1
Biscuits	18 per tray	1
Sweet Rolls, Raspberry Swirls	18 per tray	1
Granola, with Milk and Blueberry	1 pouch	18
Ranger Bar, Caramel Apple	1 pouch	18
Juice, Orange	1 pouch	18
Serving Utensils	1 Spoon, 1 Slotted Spoon, 2 Spatulas	

UGR-E™ BREAKFAST MENU 2

Component	Servings	Quantity
Egg Mix	18 per BIB	1
Pork Sausage Links in Brine	18 per tray	1
Cake, Breakfast with Syrup	18 per tray	1
Blueberry Dessert	18 per tray	1
Granola, with Milk and Banana	1 pouch	18
First Strike™ Bar, Cran-Raspberry	1 pouch	18
Juice Drink, Grape	1 pouch	18
Serving Utensils	2 Spoons, 1 Slotted Spoon, 1 Spatula	

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

UGR-E™ BREAKFAST MENU 3

Component	Servings	Quantity
Beef and Potatoes in Cream Gravy	18 per tray	1
Turkey Sausage Links in Brine	18 per tray	1
Cake, Golden Harvest	18 per tray	1
Biscuits	18 per tray	1
First Strike™ Bar, Apple-Cinnamon	1 pouch	18
Granola, with Milk and Blueberry	1 pouch	18
Juice, Orange	1 pouch	18
Serving Utensils	2 Spoons, 1 Slotted Spoon, 1 Spatula	

UGR-E™ BREAKFAST MENU 4

Component	Servings	Quantity
Egg Mix	18 per BIB	1
Seasoned Beef Steaks	18 per tray	1
Cake, Blueberry Breakfast	18 per tray	1
Oatmeal, Apple Cinnamon	18 per tray	1
Granola, with Milk and Banana	1 pouch	18
First Strike™ Bar, Mocha	1 pouch	18
Juice Drink, Grape	1 pouch	18
Serving Utensils	2 Spoons, 1 Slotted Spoon, 1 Spatula	

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

UGR-E™ LUNCH/DINNER MENU 1

Component	Servings	Quantity
Pasta with Ground Hot Italian Sausage	9 per tray	2
Peas Carrots, Glazed	18 per tray	1
Cake, Spice with White Icing	18 per tray	1
Spices, Italian Seasoning	0.75 oz. container	1
Butter Granules	57 g. package	1
Candy, Licorice, Cherry	1 pouch	18
Dairyshake <u>1</u> /	1 pouch	18
Beverage, Sugar Free <u>1</u> /	1 pouch	18
Serving Utensils	1 Spoon, 1 Slotted Spoon, 1 Spatula	

Comment [RDNS-CFF2]: ES13-005
(DSCP-SS-13-11233)change 03, 14-
DEC-12 Delete "Peas" and insert
"Carrots, Glazed"

UGR-E™ LUNCH/DINNER MENU 2

Component	Servings	Quantity
Chicken Breast in Gravy	18 per tray	1
Corn, Mexican Style	18 per tray	1
Sweet Potato Casserole	18 per tray	1
Cake, Vanilla with Strawberry Topping	18 per tray	1
Butter Granules	57 g. package	1
Turkey Snacks	1 pouch	18
Beverage <u>1</u> /	1 pouch	18
Serving Utensils	2 Spoons, 1 Slotted Spoon, 1 Spatula	

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

UGR-ETM LUNCH/DINNER MENU 3

Component	Servings	Quantity
Burgundy Beef Stew	18 per tray	1
Green Beans, Seasoned	18 per tray	1
Rice, White	18 per tray	1
Cake, Banana Nut with White Icing	18 per tray	1
Candy, Pan Coated Chocolate Disks	1 pouch	18
Vegetable Seasoning	0.75 oz. container	1
Butter Granules	57 g. package	1
Dessert Powder, Pudding, Vanilla	1 pouch	18
Beverage, Sugar Free <u>1</u> /	1 pouch	18
Serving Utensils	2 Spoons, 1 Slotted Spoon, 1 Spatula	

UGR-ETM LUNCH/DINNER MENU 4

Component	Servings	Quantity
Cuban Garlic Beef	18 per tray	1
Corn, Mexican Style	18 per tray	1
Rice, Brown and Wild Pilaf	18 per tray	1
Cake, Red Velvet with White Icing	18 per tray	1
Candy, Pan Coated Peanut Butter Disks	1 per pouch	18
Butter Granules	57 g. package	1
Dairyshake <u>1</u> /	1 pouch	18
Beverage, Sugar Free <u>1</u> /	1 pouch	18
Serving Utensils	2 Spoons, 1 Slotted Spoon, 1 Spatula	

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

UGR-ETM LUNCH/DINNER MENU 5

Component	Servings	Quantity
Chicken Stir Fry	18 per tray	1
Carrots, Glazed	18 per tray	1
Rice, Brown Rice	18 per tray	1
Cookies, Caramel with Chocolate Chips	18 per tray	1
Pudding, Chocolate	18 per can	1
Butter Granules	57 g. package	1
Soy Sauce	5 oz. bottle	1
Beverage <u>1</u> /	1 pouch	18
Serving Utensils	2 Spoons, 1 Slotted Spoon	

UGR-ETM LUNCH/DINNER MENU 6

Component	Servings	Quantity
Spaghetti with Meatballs	9 per tray	2
Green Beans, Seasoned	18 per tray	1
Cake, Lemon with White Icing	18 per tray	1
Nut Raisin Mix with Chocolate Disks	1 pouch	18
Spices, Italian Seasoning	0.75 oz. container	1
Dairyshake <u>1</u> /	1 pouch	18
Beverage, Sugar Free <u>1</u> /	1 pouch	18
Serving Utensils	1 Spoon, 1 Slotted Spoon, 1 Spatula	

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

UGR-ETM LUNCH/DINNER MENU 7

Component	Servings	Quantity
Carnitas	18 per tray	1
Corn and Tomato Casserole	18 per tray	1
Rice, Brown Rice	18 per tray	1
Cake, Dulce de Leche with White Icing	18 per tray	1
Butter Granules	57 g. package	1
Beef Snacks	1 pouch	18
Dessert Powder, Pudding, Vanilla	1 pouch	18
Beverage, Sugar Free <u>1/</u>	1 pouch	18
Serving Utensils	2 Spoons, 1 Slotted Spoon, 1 Spatula	

UGR-ETM LUNCH/DINNER MENU 8

Component	Servings	Quantity
Chicken Pot Pie Filling	18 per tray	1
Green Beans, Seasoned	18 per tray	1
Mashed Potatoes with Chicken Gravy	18 per tray	1
Cake, Chocolate Cherry with Cherry Topping	18 per tray	1
Butter Granules	57 g. package	1
Candy, Licorice, Cherry	1 pouch	18
Vegetable Seasoning	0.75 oz. container	1
Dairyshake <u>1/</u>	1 pouch	18
Beverage, Sugar Free <u>1/</u>	1 pouch	18

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

Serving Utensils	2 Spoons, 1 Slotted Spoon, 1 Spatula
------------------	--------------------------------------

UGR-E™ LUNCH/DINNER MENU - HOLIDAY

Component	Servings	Quantity
Turkey Slices in Gravy	18 per tray	1
Green Beans, Seasoned	18 per tray	1
Mashed Potato with Chicken Gravy	18 per tray	1
Sweet Potato Casserole	18 per tray	1
Nut Raisin Mix with Chocolate Disks	1 pouch	18
Spices, Poultry Seasoning	0.75 oz. container	1
Cranberry Sauce	1 pouch	18
Beverage <u>1/</u>	1 pouch	18
Serving Utensils	3 Spoons, 1 Slotted Spoon	

1/ Flavors shall be procured in equal quantities and assembled in a uniform distribution. The dairyshakes include chocolate and strawberry. The beverages with nutritive sweetener include orange and lemon-lime. The sugar free beverages include lemonade, raspberry and lemon ice tea.

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

SECTION D

D-1 PACKAGING

A. Menu and heater module assembly. The components of each menu specified in table II shall be packaged. The heater module shall be completely assembled, as described in the appropriate MIL-DTL-32235 specification sheet. Components may be prepackaged or sub-assembled.

B. Loading sequence. The heater module shall be loaded in the box. Then the other components shall be loaded into the box.

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

D. Intermediate packaging. Components may be intermediate packaged.

D-2 LABELING

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

D-3 PACKING

A. Packing. Each complete menu shall be assembled into a box. Each box shall be constructed in accordance with style RSC of ASTM D 5118/D 5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes. 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, or equivalent. The maximum outside dimensions of the box shall be 20 by 16 by 10-1/4 inches except the breakfast menus which shall have maximum outside dimensions of 20 by 16 by 11-3/4 inches. Boxes shall be free from evidence of rodent or insect infestation. Boxes shall be assembled by gluing or taping. Each container shall be closed and then sealed (H-taped) in accordance with methods B or C of ASTM D 1974, Standard Practice for Methods of

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

Closing, Sealing, and Reinforcing Fiberboard Boxes.

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. 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. Item name, in letters not less than 1 inch and in permanent contrasting color, shall be as follows:

UGR – Express™ L/D (Lunch/Dinner) MENU NUMBER __

or

UGR – Express™ B (Breakfast) MENU NUMBER __

or

UGR – Express™ Holiday Menu

In addition, mark on every box:

KITCHEN IN A CARTON™

The shipping container shall be also be marked with special marking:

FOR OUTDOOR USE ONLY

DO NOT ROUGH HANDLE WHEN FROZEN (0°F or below)

NOTE: This case contains WATER-ACTIVATED Flameless Heaters

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

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 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) UGR-E™ assembled menus examination. The assembled menus shall be examined for the defects specified in table III. The lot size shall be expressed in assembled menus. 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

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

defect shall be cause for rejection of the lot.

TABLE III. UGR-E™ assembled menus defects 1/

Category			Defect
<u>Critical</u>	<u>Major</u>	<u>Minor</u>	
1			Any canned food product (including trays) leaking or damaged so as to expose contents.
	101		Bottled product leaking or damaged.
	102		Boxed product leaking or damaged.
	103		Pouched product leaking or damaged.
	104		Component not clean. <u>2/</u>
	105		Box not as specified.
	106		Markings missing or incorrect or illegible.
	107		Box not closed as specified.
	108		Item missing.
	109		Heater module damaged.
		201	More than 5 percent of the quantity of any disposable (except heater module) is crushed or damaged so as to be unusable.
		202	Intermediate bag has tear or open seam.

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

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

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.

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

SECTION J REFERENCE DOCUMENTS

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

MILITARY SPECIFICATIONS

MIL-DTL-32235A Heater Module, General Specification for
MIL-DTL-32235/1A Heater Module, Type I: Heater, Assembly Required
MIL-DTL-32235/2 Heater Module, Type II: Heater, Assembled
MIL-DTL-32235/3 Heater Module: Boil-In-Bag (BIB) Module

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

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY CONTROL (ASQC) 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 4727/D 4727M Standard Specification for Corrugated and Solid Fiberboard
Sheet Stock (Container Grade) and Cut Shapes

ACR-E-001B
25 February 2011
SUPERSEDING
ACR-E-001A
21 April 2009
W/ Change 03 14 Dec 12

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

For DLA Troop Support Website Posting

RDNS-CFF

14 December 2012

TO: DLA Troop Support - Subsistence

SUBJECT: ES13-005 (DSCP-SS-13-11233); Document change to ACR-E-001B, Unitized Group Ration - Express™, (UGR-E™) Assembly Requirements, replace Peas with Carrots, Glazed in UGR-E™ Lunch/Dinner Menu 1

1. The subject document specifies PCR-V-007, Vegetables, Type IV, Peas as the vegetable component for lunch/dinner menu 1. Peas are not currently being assembled in the UGR-E™. At the time of the development of the UGR-E™ vegetables, industry was unable to produce an acceptable product.

2. Natick and DLA made the decision to replace PCR-V-007, Vegetables, Type IV, Peas with Type I, Carrots, Glazed in lunch/dinner menu 1. A change to the subject document is required to reflect this replacement.

3. Natick submits the following changes to subject document for all current, pending and future procurements until the document is formally amended or revised:

a. Page 2, Section C-2, Table I, Component, Vegetables, delete "Peas" and under reference delete "Type IV".

b. page 9, Section C-2, UGR-E™ LUNCH/DINNER MENU 1, Line 2; delete "Peas" and insert "Carrots, Glazed".

4. Attached is Change 03, ACR-E-001B Unitized Group Ration – Express™ (UGR-E™), dated 14 December 2012, with changes highlighted.