

SECTION C

C-1 ITEM DESCRIPTION

**ACR-U-06 UNITIZED GROUP RATION – HEAT & SERVE ASSEMBLY
REQUIREMENTS**

The Unitized Group Ration – Heat & Serve (UGR-H&S) provides a breakfast or a lunch/dinner meal to 50 individuals. There are three breakfast (with Army and Marine variations) and fourteen lunch/dinner menus.

Assembly of the UGR-H&S consists of three boxes of the same size. Six boxes fit on one tier of a 40 by 48-inch pallet. There are four tiers per pallet. Within the boxes are cans, bottles, boxes and bags of food items, disposable meal trays, dining packets, and paper cups.

C-2 ASSEMBLY REQUIREMENTS

A. Components.

(1) Menu components. The components required for menu assembly shall be as specified in Table I.

TABLE I. Menu Components

Component	Reference
<u>Entrees</u>	
Buffalo Style Chicken – tray pack	PCR-B-040
Buffalo Style Chicken – polymeric tray	PCR-B-039A
Burgundy Beef Stew – polymeric tray	PCR-B-044
Chicken Breast in Gravy – tray pack	PCR-C-008
Chicken Breast in Gravy – polymeric tray	PCR-C-032
Chicken and Dumplings in Gravy – tray pack	PCR-C-052
Chicken and Dumplings in Gravy – polymeric tray	PCR-C-051
Chicken in a Szechwan Style Sauce – polymeric tray	PCR-C-065
Chili with Beans – tray pack	PCR-C-035A
Chili with Beans – polymeric tray	PCR-C-034A
Cream Gravy with Ground Beef – tray pack	PCR-C-042
Cream Gravy with Ground Beef – polymeric tray	PCR-C-040
Egg Mix, Freeze-Dried, Butter-Flavored, No 10 can, Type I	PCR-E-014
Eggs, Scrambled – polymeric tray	PCR-E-005

TABLE I. Menu Components (cont'd)

Component	Reference
Ham Slices in Brine – tray pack	PCR-H-006
Ham Slices in Brine – polymeric tray	PCR-H-009
Hash, Corned Beef – tray pack	PCR-H-004
Hash, Corned Beef – polymeric tray	PCR-H-005
Lemon Pepper Chicken – tray pack	PCR-L-005
Lemon Pepper Chicken – polymeric tray	PCR-L-004
Meatballs in Brown Gravy – tray pack	PCR-M-003
Meatballs in Brown Gravy – polymeric tray	PCR-M-005
Mexican Style Chili Macaroni with Corn and Beans – poly tray	PCR-M-014
Pasta with Ground Hot Italian Sausage – tray pack	PCR-P-042
Pasta with Ground Hot Italian Sausage – polymeric tray	PCR-P-041
Pork, Diced in Sweet and Sour Sauce – tray pack	PCR-P-031
Pork, Diced in Sweet and Sour Sauce – polymeric tray	PCR-P-032
Pork Ribs in BBQ Sauce – tray pack	PCR-P-018
Pork Ribs in BBQ Sauce – polymeric tray	PCR-P-019
Pork Sausage Links in Brine – tray pack	PCR-P-003
Pork Sausage Links in Brine – polymeric tray	PCR-P-015
Pork Sausage in Cream Gravy – tray pack	PCR-P-013A
Pork Sausage in Cream Gravy – polymeric tray	PCR-P-014A
Spaghetti with Meatballs in Sauce – tray pack	PCR-S-010
Spaghetti with Meatballs in Sauce – polymeric tray	PCR-S-012
Spaghetti Pizza Bake – polymeric tray	PCR-S-015
Taco Filling with Beef – polymeric tray	PCR-T-010
Turkey Sausage Links in Brine – tray pack	PCR-T-007
Turkey Sausage Links in Brine – polymeric tray	PCR-T-006
Turkey Cutlets in Gravy – polymeric tray	PCR-T-009
<u>Starches</u>	
Bun, Hamburger	MIL-B-44359A
Cheesy Potatoes with Ham – tray pack	PCR-C-061
Cheesy Potatoes with Ham – polymeric tray	PCR-C-060
Cereal, Rolled Oats, Quick Cooking, Unflavored, Type II, Flavor A, 42 oz. Box	A-A-20090C
Cornbread Stuffing with Sausage – tray pack	PCR-C-057
Cornbread Stuffing with Sausage – polymeric tray	PCR-C-056

TABLE I. Menu Components (cont'd)

Component	Reference
Griddle Breads	A-A-20234A
Waffle, Plain	Type I, Flavor A, Shape 1
Waffle, Blueberry	Type I, Flavor B, Shape 1
Waffle, Apple Cinnamon	Type I, Flavor D, Shape 1
Hominy Grits, White, Quick Cooking, Enriched, Type I, Style B, Flavor 1, 24 oz. Container	A-A-20035B
Macaroni and Cheese – polymeric tray	PCR-M-012
Mashed Potatoes with Chicken Gravy – tray pack	PCR-M-011
Mashed Potatoes with Chicken Gravy – polymeric tray	PCR-M-010
Potatoes, White, Dehydrated, Hash Browns	A-A-20032F 8915-01-367-8976
Red Beans with Rice – polymeric tray	PCR-R-009
Rice – polymeric tray	PCR-R-004A
Type I Rice, White	
Type II Rice Pilaf	
Tortillas, Packaged in a Flexible Pouch, Package E, UGR	PCR-T-008
<u>Vegetables</u>	
Beans, Green, Style a, d, or e, Type a or b, Size 1 thru 6, Grade A or B	<u>US Grade Standard</u> 8915-00-616-4820
Corn, Whole Kernel, Type b, Color a, Grade A	<u>US Grade Standard</u> 8915-00-257-3947
Carrots, Canned, Slices or Quarters, Grade A, Style b or c	<u>US Grade Standard</u> 8915-00-634-2436
Vegetables, Mixed, Canned, Grade A	A-A-20120C 8915-01-450-7295
Zucchini and Tomatoes	8915-01-519-1109
<u>Desserts</u>	
Apple Dessert – tray pack	PCR-A-004
Apple Dessert – polymeric tray	PCR-A-003
Blueberry Dessert – tray pack	PCR-B-037
Blueberry Dessert – polymeric tray	PCR-B-036
Cherry Dessert – tray pack	PCR-C-048
Cherry Dessert – polymeric tray	PCR-C-047

TABLE I. Menu Components (cont'd)

Component	Reference
Cakes, Brownies and Mini Loaves	PCR-C-024
Devil's Fudge Cake w/Coconut Topping	Type I, Flavor 4
Coffee Cake w/ Cinnamon Crumb Topping	Type I, Flavor 6
Walnut Tea Cake	Type I, Flavor 7
Lemon Crumb Cake	Type I, Flavor 8
Brownie with Pan Coated Disks	Type II, Flavor 2
Brownie with Butterfinger Pieces™	Type II, Flavor 3
Blondie Brownie	Type II, Flavor 4
Candy and Chocolate Confections, Package E	A-A-20177C
Pan Coated Candy, Disks, Chocolate, Type VI, Shape A, Fl. 1	
Pan Coated Candy, Disk, Peanut Butter, Type VI, Shape A, Fl. 5	
Cookies	A-A-20295B
Chocolate Peanut Butter Chip	Type I, Style N, Bake type a, Class 2
Butterscotch Chip	Type I, Style O, Flavor 1, Bake type a, Class 2
Caramel Butterscotch Chip	Type I, Style O, Flavor 2, Bake type b, Class 2
Chocolate Chip Macaroons	Type I, Style G, Flavor 2, Bake type b, Class 2
Pudding	A-A-20051D
Butterscotch	
Tapioca	
<u>Fruits and Juices</u>	
Applesauce, Color a, Flavor a, Type b, Style a, Grade A	US Grade Standard 8915-00-127-8272
Cranberry Sauce, Style I, Grade A	US Grade Standard 8915-00-251-8068
Fruit Cocktail, Light or Heavy Syrup, Grade B	US Grade Standard 8915-00-286-5482
Peaches, Cling, Quarters or Slices, Light or Heavy Syrup, Style b or c, Grade B	US Grade Standard 8915-00-577-4203
Pears, Bartlett, Halves, Light or Heavy Syrup, Style a, Grade A or B	US Grade Standard 8915-00-616-0223

TABLE I. Menu Components (cont'd)

Component	Reference
Pineapple, Chunks, Style g, Light or Heavy Syrup, Grade B	<u>US Grade Standard</u> 8915-00-170-5127
Juice, Grape, Instant, Sweetened	<u>MIL-J-43904A</u>
Juice, Orange, Instant, 15.5 oz.	<u>MIL-J-35049E</u>
<u>Beverages</u>	
Beverage Bases, Powdered, Sweetened with Nutritive Sweetener, with or without Ascorbic Acid; Type II	<u>A-A-20098C</u>
Flavor 1 Orange	8960-01-419-3690
Flavor 5 Grape	8960-01-419-3689
Flavor 6 Cherry	8960-01-419-3691
Flavor 8 Lemonade	8960-01-419-3693
Beverage Base Powder, Sweetened, with or w/o Ascorbic Acid	ADCoP
Pink Lemonade	
Ice Tea	
Cocoa Beverage Powder; Type I, Sugar Sweetened; Style B, Without Marshmallows; Flavor A, Milk Chocolate	<u>A-A-20189A</u>
Coffee, Filter Pack, Ground, Arabica Blend, Vacuum Sealed	8955-01-495-4127
Coffees, Flavored, Instant, Cappuccino, Type II, Style A, Regular, Flavor 1, French Vanilla and Flavor 4, Irish Cream	<u>A-A-20336</u>
<u>Other Food Items</u>	
Catsup, Grade A	<u>US Grade Standard</u> 8950-01-396-3998
Catsup, Jalapeno flavored	8950-01-519-0201
Cheese Spread, Cheddar, Fortified, in Pouch, Jalapeno, Type II	<u>PCR-C-039</u>
Creamer, Nondairy, Dry	<u>A-A-20043B</u>
Hot Sauce, Extra hot - 4x, Type II	<u>A-A-20097D</u>
Jelly, Strawberry	8930-01-487-7485
Jelly, Grape (Concord)	<u>A-A-20078B</u>
Peanut Butter and Grape Jelly Twin Pack	8930-01-396-4009
Peanut Butter and Strawberry Jam Twin Pack	8930-01-436-1912
Picante Sauce, Medium	<u>A-A-20259</u>
Salsa, Tomato-based; Shelf-Stable; Mild; Chunky	<u>A-A-20210A</u>
Syrup, Table, Regular, Imitation Maple, Type IV, Style 1, Flavor A	<u>A-A-20124C</u>
Oil, Vegetable, Plain Flavor	8940-01-E10-0916

TABLE I. Menu Components (cont'd)

Component	Reference
<u>Disposables</u>	
Bag, Plastic, Linear Low Density Polyethylene, Heavy Duty, 34-gallon Bag with Good Puncture and Tear Resistance, Translucent Natural Color, 32 x 44 Inches, 1.25 mil Gauge, 75 lb. Load Capacity for Dry and Wet Loads, Twist Closure Ties Included in Roll and Roll Secured with Label, Bags Shall Meet Degradable Requirements of ASTM D 3826	8105-01-521-6616
Cup, Disposable, Hot Drink, 9 oz, Green or Tan, Plastic Coated, Type I, Style A, Class 3	A-A-2577A
Dining Packets	7360-01-509-3586
Tray, Mess, Compartmented; Class 3, Tan or Sand	A-A-52217A

(2) Menu contents. The menu contents shall be as specified in Table II.

STANDARD BREAKFAST ITEMS

Component	Servings	Quantity
Coffee, Filter Pack	5 - 1.25 oz. bags	1
Cocoa Beverage Powder	16 packets per box	1 – Menu 2
Coffee, Flavored, Instant, Powdered	25 – 1 oz. packets per bag	1 – Fr Van, Menu 3 1 – Irish Cream, Menu 1
Creamer	3 gm. packet, 25 per bag	1
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

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UGR H & S BREAKFAST MENU 1 - Army

Component	Servings	Quantity
Egg Mix	50 servings per package	1
Pork Sausage Links in Brine	18 per tray	2
Cream Gravy with Ground Beef	18 per tray	2
Hash Browns	40 oz. box	1
Blueberry Waffles	6 servings (18 waffles) per pack	9
Hominy Grits	24 oz. container	1
Blueberry Dessert	25 per tray	2
Juice, Orange	2-1/2 tall can, 15-1/2 oz.	3
Salsa or Picante	20 oz. plastic squeeze bottle	2
Maple Syrup	12 oz. plastic bottle	5
Jelly, Grape	22 oz. plastic squeeze bottle	2
Oil, Vegetable	4 oz. bottle	1

UGR H & S BREAKFAST MENU 2 - Army

Component	Servings	Quantity
Egg Mix	50 servings per package	1
Turkey Sausage Links in Brine	18 per tray	2
Pork Sausage in Cream Gravy	18 per tray	2
Cheesy Potatoes with Ham	18 per tray	3
Plain Waffles	6 servings (18 waffles) per pack	9
Oatmeal	40 oz. box	1
Apple Dessert	25 per tray	2
Juice, Grape	2-1/2 tall can, 19 oz..	3
Jalapeno Catsup	20 oz. plastic squeeze bottle	2
Maple Syrup	12 oz. plastic bottle	5
Strawberry Jelly	22 oz. plastic squeeze bottle	2
Oil, Vegetable	4 oz. bottle	1

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UGR H & S BREAKFAST MENU 3 - Army

Component	Servings	Quantity
Egg Mix	50 servings per package	1
Ham Slices in Brine	18 per tray	2
Corned Beef Hash	18 per tray	2
Hash Browns	40 oz. box	1
Hominy Grits	24 oz. container	1
Coffee Cake	18 per tray	3
Peaches	No. 10 Can	2
Juice, Orange	2-1/2 tall can, 15-1/2 oz.	3
Catsup	20 oz. plastic squeeze bottle	2
Jelly, Grape	22 oz. plastic squeeze bottle	2
Oil, Vegetable	4 oz. bottle	1

UGR H & S BREAKFAST MENU 1 - Marines

Component	Servings	Quantity
Scrambled Eggs	18 per tray	3
Pork Sausage Links in Brine	18 per tray	2
Cream Gravy with Ground Beef	18 per tray	2
Blueberry Waffles	6 servings (18 waffles) per pack	9
Apple Dessert	25 per tray	2
Juice, Orange	2-1/2 tall can, 15-1/2 oz.	3
Salsa or Picante	20 oz. plastic squeeze bottle	2
Maple Syrup	20 oz. plastic squeeze bottle	5
Jelly, Grape	22 oz. plastic squeeze bottle	2

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UGR H & S BREAKFAST MENU 2 - Marines

Component	Servings	Quantity
Scrambled Eggs	18 per tray	3
Turkey Sausage Links in Brine	18 per tray	2
Pork Sausage in Cream Gravy	18 per tray	2
Cheesy Potatoes with Ham	18 per tray	3
Coffee Cake	18 per tray	3
Cherry Dessert	25 per tray	2
Juice, Grape	2-1/2 tall can, 19 oz.	3
Jalapeno Catsup	20 oz. plastic squeeze bottle	2
Strawberry Jelly	22 oz. plastic squeeze bottle	2

UGR H & S BREAKFAST MENU 3 - Marines

Component	Servings	Quantity
Scrambled Eggs	18 per tray	3
Pork Sausage Links in Brine	18 per tray	2
Corned Beef Hash	18 per tray	2
Apple Cinnamon Waffles	6 servings (18 waffles) per pack	9
Blueberry Dessert	25 per tray	2
Juice, Orange	2-1/2 tall can, 15-1/2 oz.	3
Maple Syrup	12 oz. plastic bottle	5
Catsup	20 oz. plastic squeeze bottle	2
Strawberry Jelly	22 oz. plastic squeeze bottle	2

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STANDARD LUNCH/DINNER ITEMS

Component	Servings	Quantity
Peanut Butter & Grape Jelly	12 twin packs per bag	2 – Menu 1, 5, 9, 13
Peanut Butter & Strawberry Jam	12 twin packs per bag	2 – Menu 3, 7, 11
Coffee, Filter Pack	5 – 1.25 oz. bags	1
Creamer	3 gm. packet, 25 per bag	1 – Menu 1, 3, 5, 7, 9, 11, 13
Beverage Base	24 oz. bag	3: Orange – Menu 9, 11, 14 Grape – Menu 5 Cherry – Menu 10 Lemonade – M. 1, 3, 7, 8, 13 Pink Lemonade – Menu 4 Ice Tea – Menu 2, 6, 12
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

UGR H & S LUNCH/DINNER MENU 1

Component	Servings	Quantity
Spaghetti Pizza Bake	9 per tray	6
Green Beans	No. 10 can	3
Cake, Coffee w/ Crumb Topping	18 per tray	3
Applesauce	No. 10 can	2

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UGR H & S LUNCH/DINNER MENU 2

Component	Servings	Quantity
Turkey Cutlets with Gravy	10 per tray	5
Mixed Vegetables	No. 10 can	3
Cornbread Sausage Stuffing	18 per tray	3
Mashed Potato with Chicken Gravy	18 per tray	3
Caramel Butterscotch Chip Cookies	27 per tray	2
Chocolate Pan Coated Disks	48 per box	1

UGR H & S LUNCH/DINNER MENU 3

Component	Servings	Quantity
Chili with Beans	18 per tray	3
White Rice	18 per tray	3
Corn	No. 10 can	3
Cake, Lemon Crumb	18 per tray	3
Pears	No. 10 can	2

UGR H & S LUNCH/DINNER MENU 4

Component	Servings	Quantity
Taco Filling with Beef	18 per tray	3
Tortillas	36 per package	3
Jalapeno Cheese	24 pouches per bag	2
Salsa or Picante	20 oz. plastic squeeze bottle	2
Corn	No. 10 can	3
Chocolate Peanut Butter Chip Cookies	27 per tray	2
Fruit Cocktail	No. 10 can	2

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UGR H & S LUNCH/DINNER MENU 5

Component	Servings	Quantity
Mexican Chili Macaroni	9 per tray	6
Zucchini and Tomatoes	No. 10 can	3
Cake, Devil's Fudge	18 per tray	3
Cherry Dessert	25 per tray	2

UGR H & S LUNCH/DINNER MENU 6

Component	Servings	Quantity
Spaghetti with Meatballs in Sauce	9 per tray	6
Green Beans	No. 10 can	3
Pudding, Butterscotch	No. 10 can	2
Peaches	No. 10 can	2

UGR H & S LUNCH/DINNER MENU 7

Component	Servings	Quantity
Buffalo Chicken	17 10 per tray	2 3
Lemon Pepper Chicken	9 10 per tray	2
White Rice	18 per tray	3
Corn	No. 10 can	3
Fruit Cocktail	No. 10 can	2
Cake, Walnut Tea	18 per tray	3

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UGR H & S LUNCH/DINNER MENU 8

Component	Servings	Quantity
Burgundy Beef	18 per tray	3
White Rice	18 per tray	3
Green Beans	No. 10 can	3
Blondie Brownie	18 per tray	3
Peaches	No. 10 can	2

UGR H & S LUNCH/DINNER MENU 9

Component	Servings	Quantity
Pasta and Sausage	9 per tray	6
Zucchini and Tomatoes	No. 10 can	3
Chocolate Chip Macaroons	34 per tray	3
Pears	No. 10 can	2

UGR H & S LUNCH/DINNER MENU 10

Component	Servings	Quantity
Chicken Breast Meat in Gravy	9 per tray	6
Rice Pilaf	18 per tray	3
Mixed Vegetable	No. 10 can	3
Cranberry Sauce	No. 300 can	2
Brownies with M&Ms™	18 per tray	3
Fruit Cocktail	No. 10 can	2

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UGR H & S LUNCH/DINNER MENU 11

Component	Servings	Quantity
BBQ Pork Ribs	18 per tray	3
Macaroni and Cheese	18 per tray	3
Green Beans	No. 10 can	3
Hamburger Buns	6 per package	9
Caramel Butterscotch Chip Cookies	27 per tray	2
Apple Dessert	25 per tray	2

UGR H & S LUNCH/DINNER MENU 12

Component	Servings	Quantity
Chicken and Dumplings	9 per tray	6
Mixed Vegetables	No. 10 can	3
Cake, Lemon Crumb	18 per tray	3
Peaches	No. 10 can	2

UGR H & S LUNCH/DINNER MENU 13

Component	Servings	Quantity
Pork, Sweet & Sour	18 per tray	2
Chicken Szechwan	18 per tray	1
White Rice	18 per tray	3
Carrots	No. 10 can	3
Brownie with Butterfinger™ Pieces	18 per tray	3
Pineapple	No. 10 can	2

TABLE III. Loading Sequence

BREAKFAST MENU #1 -Army- Box Height: 8-3/4"		
1a	2a	3a
2 TY Pork Sausage 1 BX Grits 1 BG Coffee 1 BX Cappuccino, Irish Cr. 2 BT Salsa	2 TY Creamed Beef 2 TY Blueberry Dessert	7 PG Blueberry Waffles 2 BT Grape Jelly 2 BT Syrup
1b	2b	3b
1 PG Eggs 1 BX Potato 1 PG Trash Bags	2 PG Blueberry Waffles 3 CN Orange Juice 1 BT Syrup 1 BT Oil 1 BG Creamer 3 BG Cups	2 BT Syrup 1 BT Hot Sauce 2 BG Trays 2 BG Dining Pkts

BREAKFAST MENU #2 -Army- Box Height: 8-3/4"		
1a	2a	3a
2 TY Turkey Sausage 2 TY Creamed Sausage	3 TY Cheesy Potatoes 1 TY Apple Dessert	1 TY Apple Dessert 1 BX Oatmeal 2 BT Strawberry Jelly 1 BG Coffee 1 BX Cocoa 3 BT Syrup 3 PG Cups
1b	2b	3b
1 PG Eggs 2 PG Plain Waffles 3 CN Grape Juice	7 PG Plain Waffles 1 BG Creamer 2 BT Jalapeno Catsup 1 BT Oil 1 PG Trash Bags	2 BT Syrup 1 BT Hot Sauce 2 BG Trays 2 BG Dining Pkts

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BREAKFAST MENU #3 -Army- Box Height: 8-3/4"		
1a	2a	3a
2 TY Ham 2 TY Hash	3 TY Coffee Cake	2 CN Peaches 1 BG Creamer 2 BT Grape Jelly 2 BT Catsup 3 PG Cups
1b	2b	3b
1 PG Eggs 3 CN Orange Juice 1 BG Coffee	1 BX Grits 1 BX Potato 1 BX Cappuccino, Fr. Van. 1 BT Oil 1 BT Hot Sauce	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

BREAKFAST MENU #1 -Marines- Box Height: 8-3/4"		
1a	2a	3a
3 TY Eggs 1 TY Pork Sausage	1 TY Pork Sausage 2 TY Creamed Beef 1 TY Apple Dessert	1 TY Apple Dessert 2 PG Blueberry Waffles 1 BX Cappuccino, Irish Cr. 1 BG Coffee
1b	2b	3b
3 CN Orange Juice 2 BT Grape Jelly 2 BT Salsa 5 BT Syrup 1 BT Hot Sauce 3 PG Cups	7 PG Blueberry Waffles 1 BG Creamer	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

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BREAKFAST MENU #2 -Marines- Box Height: 8-3/4"		
1a	2a	3a
3 TY Eggs 1 TY Turkey Sausage	1 TY Turkey Sausage 3 TY Coffee Cake	2 TY Creamed Sausage 2 TY Cherry Dessert
1b	2b	3b
3 CN Grape Juice 1 BX Cocoa 1 BG Coffee 1 BG Creamer 2 BT Jalapeno Catsup 2 BT Strawberry Jelly 3 BG Cups	3 TY Potatoes	2 BG Trays 1 BG Dining Pkts 1 PG Trash Bags 1 BT Hot Sauce

BREAKFAST MENU #3 -Marines- Box Height: 8-3/4"		
1a	2a	3a
3 TY Eggs 1 TY Pork Sausage	1 TY Pork Sausage 2 TY Hash	2 TY Blueberry Dessert 2 PG Apple Waffles 1 BX Cappuccino, Fr. Van. 1 BG Coffee
1b	2b	3b
3 CN Orange Juice 2 BT Strawberry Jelly 5 BT Syrup 2 BT Catsup 1 BT Hot Sauce 3 BG Cups	7 PG Apple Waffles 1 BG Creamer	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

LUNCH/DINNER MENU #1 Box Height: 8-3/4"		
1a	2a	3a
4 TY Spaghetti Pizza Bake	2 TY Spaghetti Pizza Bake 2 TY Coffee Cake	1 TY Coffee Cake 3 BG Lemonade Bev. Base 1 BG Coffee 1 BG Creamer
1b	2b	3b
2 CN Applesauce	3 CN Green Beans	2 BG Trays

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3 BG Cups	2 BG PB/Jelly Combo 1 BT Hot Sauce	2 BG Dining Pkts 1 PG Trash Bags
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LUNCH/DINNER MENU #2 Box Height: 8-3/4"		
1a	2a	3a
4 TY Turkey	1 TY Turkey 3 TY Mashed Potato	3 TY Cornbread Stuffing 1 TY Caramel Cookies
1b	2b	3b
3 CN Mixed Vegetables 3 BG Ice Tea Bev. Base 1 BT Hot Sauce	1 TY Caramel Cookies 1 PG M&Ms™ 1 BG Coffee 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

LUNCH/DINNER MENU #3 Box Height: 8-3/4"		
1a	2a	3a
3 TY Chili 1 TY White Rice	2 TY White Rice 2 TY Lemon Cake	1 TY Lemon Cake 3 BG Cups
1b	2b	3b
2 CN Pears 2 BG PB/Jam Combo 1 BG Coffee	3 CN Corn 3 BG Lemonade Bev. Base 1 BT Hot Sauce	1 BG Creamer 2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

LUNCH/DINNER MENU #4 Box Height: 7"		
1a	2a	3a
1 PG Tortillas 1 TY Choc. Peanut Cookies 1 BG Coffee 3 BG Cups	3 TY Beef Taco Filling 1 PG Tortillas	1 TY Choc. Peanut Cookies 1 PG Tortillas 2 BG Cheese
1b	2b	3b
2 CN Fruit Cocktail 2 BT Salsa 1 BT Hot Sauce	3 CN Corn 3 BG Pink Lemon. Bev. Base	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

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LUNCH/DINNER MENU #5 Box Height: 8-3/4"		
1a	2a	3a
4 TY Mex. Chili Mac	2 TY Mex. Chili Mac 2 TY Cherry Dessert	3 TY Fudge Cake 2 BG PB/Jelly Combo
1b	2b	3b
3 CN Zucchini & Tomatoes 3 BG Grape Bev. Base	1 BG Coffee 1 BG Creamer 1 BT Hot Sauce 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

LUNCH/DINNER MENU #6 Box Height: 7"		
1a	2a	3a
3 TY Spaghetti	3 TY Spaghetti	1 CN Peaches 2 BG Dining Pkts 1 BG Cups 1 PG Trash Bags
1b	2b	3b
3 CN Green Beans 1 BG Coffee	1 CN Peaches 2 CN Butterscotch Pudding 3 BG Ice Tea Bev. Base 1 BT Hot Sauce	2 BG Trays 2 BG Cups

LUNCH/DINNER MENU #7 Box Height: 8-3/4"		
1a	2a	3a
2 TY Buffalo Lemon Pepper Chicken 2 TY Walnut Cake	2 3 TY Lemon Pepper Buffalo Chicken	3 TY White Rice 1 TY Walnut Cake
1b	2b	3b
3 CN Corn 2 BG PB/Jam Combo 3 BG Lemonade Bev. Base 1 BT Hot Sauce	2 CN Fruit Cocktail 1 BG Coffee 1 BG Creamer 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

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LUNCH/DINNER MENU #8 Box Height: 8-3/4"		
1a	2a	3a
2 TY Blond Brownies	3 TY White Rice 1 TY Blond Brownies	3 TY Burgundy Beef
1b	2b	3b
3 CN Green Beans 3 BG Lemonade Bev. Base 1 BT Hot Sauce	2 CN Peaches 1 BG Coffee 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

LUNCH/DINNER MENU #9 Box Height: 8-3/4"		
1a	2a	3a
3 TY Pasta and Sausage	3 TY Pasta and Sausage	3 TY Macaroon Cookies
1b	2b	3b
3 CN Zucchini and Tomato 3 BG Orange Bev. Base 1 BG Coffee	2 CN Pears 2 BG PB/Jelly Combo 1 BG Creamer 1 BT Hot Sauce 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

LUNCH/DINNER MENU #10 Box Height: 8-3/4"		
1a	2a	3a
4 TY Chicken	2 TY Chicken 2 TY M&M Brownies	3 TY Rice Pilaf 1 TY M&M™ Brownies
1b	2b	3b
3 CN Mixed Vegetables 2 CN Cranberry Sauce 1 BG Coffee	2 CN Fruit Cocktail 3 BG Cherry Bev. Base 1 BT Hot Sauce 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

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LUNCH/DINNER MENU #11 Box Height: 8-3/4"		
1a	2a	3a
3 TY Pork 1 TY Macaroni & Cheese	2 TY Apple Dessert 2 TY Caramel Cookies	2 TY Macaroni & Cheese 2 PG Buns 1 BG Coffee
1b	2b	3b
3 CN Green Beans 3 BG Orange Bev. Base 1 BT Hot Sauce 1 BG Creamer 3 BG Cups	7 PG Buns 2 BG PB/Jam Combo	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

LUNCH/DINNER MENU #12 Box Height: 8-3/4"		
1a	2a	3a
3 TY Chicken & Dumpling	3 TY Chicken & Dumpling	3 TY Lemon Cake
1b	2b	3b
2 CN Peaches 1 BG Coffee 1 BT Hot Sauce 3 BG Cups	3 CN Mixed Vegetables 3 BG Ice Tea Bev. Base	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

LUNCH/DINNER MENU #13 Box Height: 8-3/4"		
1a	2a	3a
2 TY Sweet and Sour Pork 1 TY Chicken Szechwan 3 BG Lemonade Bev. Base	3 TY White Rice	3 TY Butterfinger™ Brownies
1b	2b	3b
3 CN Carrots 2 BG PB/Jelly Combo	2 CN Pineapple 1 BG Coffee 1 BG Creamer 1 BT Hot Sauce 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

LUNCH/DINNER MENU #14 Box Height: 8-3/4"		
1a	2a	3a
3 TY Meatballs	3 TY Beans with Rice	2 PG Resse's Pieces™
1b	2b	3b
3 CN Green Beans 1 BG Coffee	2 CN Pudding 3 BG Orange Bev. Base 1 BT Hot Sauce 3 BG Cups	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

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

D. Intermediate packaging. Components shall be intermediate packaged in accordance with Table I and Table II.

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 from different manufacturers of the same product, it may be necessary to move a product from one compartment to another where space is more available. Each box shall be fabricated in accordance with style RSC, grade V3c of ASTM D 5118/5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes and Figures 1, 2 and 3. The inside dimensions of the small box shall be 23-3/4 inches in length, 13-3/16 inches in width and 7 inches in depth. The inside dimensions of the large 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, 2 and 3. Note height dimensions in figures are for large box; construct small box and its partitions to appropriate dimensions.

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 stitching, 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. If the box is assembled by stitching, a paperboard pad shall be used on the bottom of the box.

(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 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 cases 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 the large characters in a permanent contrasting color. Marking shall be as follows:

UGR	Heat & Serve	“L/D” (LUNCH/DINNER)		MEAL
		or	and	NUMBER
		“B” (BREAKFAST)		“No.

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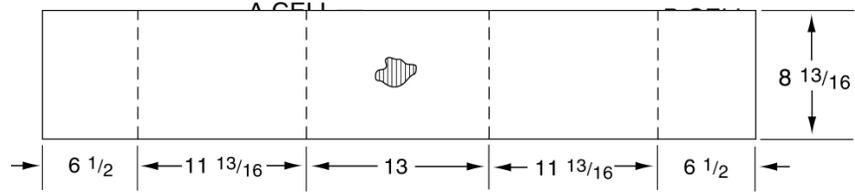


FIGURE 3

SHIPPING CONTAINER PARTITIONS
(2 REQUIRED)

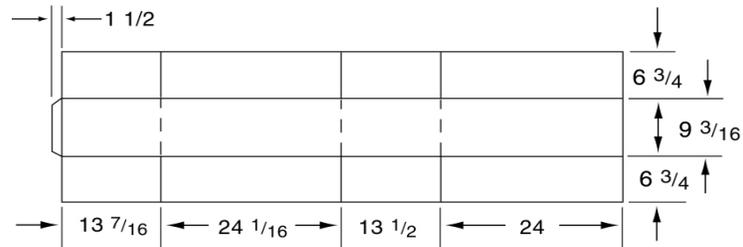


FIGURE 2

STYLE RSC FIBERBOARD
(SIZE: $23 \frac{3}{4} \times 13 \frac{3}{16} \times 8 \frac{3}{4}$ I.D.)

SECTION E INSPECTION AND ACCEPTANCE

The following quality assurance criteria, utilizing ANSI/ASQC Z1.4-1993, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, single sampling plans indicated in ANSI/ASQC Z1.4-1993 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 – assembled menu 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 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		Shipping box not as specified.
	106		Markings not as specified.
	107		Box not closed as specified.
	108		Item missing.
		201	More than 5% 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 at 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.

SECTION J REFERENCE DOCUMENTS

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 CONTROL (ASQC)

ANSI/ASQCZ1.4-1993 – Sampling Procedures and Tables for Inspection by Attributes

AMERICAN SOCIETY FOR TESTING AND MATERIALS (ASTM)

D 1974-98 (2003) - Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes

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D 5118/D 5118M-04e1 - Standard Practice for Fabrication of Fiberboard Shipping
Boxes

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AMSSB-RCF-F(N) (Norton/5356)

14 July 2005

TO: DSCP-HSC (Bankoff/2951)

Subject: ES 05-120; ACR-U-06, UGR H&S, Update (Change 01)

1. Reference: Email, 26 June 05, S. Harrington to C. Norton, noting changes in the number of servings in Buffalo Chicken and Lemon Pepper Chicken documents. This precipitates the changes to ACR-U-06 cited below. A review of the ACRs revealed some other changes that will also be incorporated to keep the document current.

2. The following changes to ACR-U-06, 10 May 04 are recommended for all current, pending and future procurements. The document has been updated with these corrections, and ACR-U-06 with Change 01, 14 July 05 is attached.

a. C-2, A, (2), Table II, Breakfast 2 – Marines. Add
“Cheesy Potatoes with Ham 18 per tray 3

b. C-2, A, (2), Table II, Lunch/Dinner Menu 7. Delete “Buffalo...Lemon...2” and sub
“Buffalo Chicken 10 per tray 3
Lemon Pepper Chicken 10 per tray 2”.

c. D-1, B, Table III, Breakfast 3 – Marines. Add to 1b “3 BG Cups”.

d. D-1, B, Table III, Lunch/Dinner Menu 7.
Delete “2 TY Buffalo Chicken” and sub “2 TY Lemon Pepper Chicken”.
Delete “2 TY Lemon Pepper Chicken” and sub “3 TY Buffalo Chicken”.

3. POCs are S. Harrington, DSN 256-4502 and C. Norton, DSN 256-5356.

Encl

DONALD A. HAMLIN
Team Leader

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Food Engineering Services Team
Combat Feeding Directorate
C. Norton

Subject: ES 05-120; ACR-U-06, UGR H&S, Update (Change 01)
14 July 05

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Natick:

DSCP and Services:

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Norton, C.
Richards, A.
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Trottier, R.
Valvano, R.

Bankoff, F.
Charya, L.
Dyduck, L.
Henry, C.
Malason, M.
Streibich, H.

Byrd, R. (byrda)
Haldeman, E.
Salerno, R.
Spencer, B.
Tucker, N.