

**SECTION C**

**C-1 ITEM DESCRIPTION**

**ACR-U-07 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 polymeric trays, 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>  |                            |
| Bacon, Precooked, Sliced, in Flexible Pouches                                     | <a href="#">A-A-20081E</a> |
| Beef Pot Roast with Gravy – poly tray   | <a href="#">PCR-B-046</a>  |
| Buffalo Style Chicken – poly tray   | <a href="#">PCR-B-039A</a> |
| Burgundy Beef Stew – poly tray  | <a href="#">PCR-B-044</a>  |
| Chicken Breast in Gravy – poly tray   | <a href="#">PCR-C-032</a>  |
| Chicken in a Szechwan Style Sauce – poly tray                                     | <a href="#">PCR-C-065</a>  |
| Chili with Beans – poly tray  | <a href="#">PCR-C-034A</a> |
| Chili Dogs— poly tray   | <a href="#">PCR-C-068</a>  |
| Cream Gravy with Ground Beef – poly tray  | <a href="#">PCR-C-040</a>  |
| Egg Mix, Pasteurized, Uncooked, Dehydrated, Packaged in a Boil-In-Bag (BIB) Pouch | <a href="#">PCR-E-017</a>  |
| Ham Slices in Brine – poly tray   | <a href="#">PCR-H-009</a>  |

TABLE I. Menu Components (cont'd)

| Component  | Reference  |
|--|--|
| Hash, Corned Beef – poly tray                                | <a href="#">PCR-H-005</a>  |
| Lemon Pepper Chicken – poly tray                             | <a href="#">PCR-L-004</a>  |
| Meatballs in Brown Gravy – poly tray                         | <a href="#">PCR-M-005</a>  |
| Mexican Style Chili Macaroni with Corn and Beans – poly tray | <a href="#">PCR-M-014</a>  |
| Pasta with Ground Hot Italian Sausage – poly tray            | <a href="#">PCR-P-041</a>  |
| Pork, Diced in Sweet and Sour Sauce – poly tray              | <a href="#">PCR-P-032</a>  |
| Pork Ribs in Barbecue Sauce – poly tray                      | <a href="#">PCR-P-019</a>  |
| Pork Sausage Links in Brine – poly tray                      | <a href="#">PCR-P-015</a>  |
| Pork Sausage in Cream Gravy – poly tray                      | <a href="#">PCR-P-014A</a>   |
| Pulled Pork in Barbecue Sauce – poly tray                    | <a href="#">PCR-P-043</a>  |
| Spaghetti with Meatballs in Sauce – poly tray                | <a href="#">PCR-S-012</a>  |
| Taco Filling with Beef – poly tray                           | <a href="#">PCR-T-010</a>  |
| Turkey Cutlets in Gravy – poly tray                          | <a href="#">PCR-T-009</a>  |
| <br><u>Starches</u>  |  |
| Buns, Hamburger  | <a href="#">MIL-B-44359A</a>   |
| Cheesy Potatoes with Ham – poly tray                         | <a href="#">PCR-C-060</a>  |
| Cereal, Rolled Oats,   | <a href="#">A-A-20090C</a>   |
| Quick Cooking, Unflavored, 42 oz. Box                        | Type II, Flavor A  |
| Instant, Variety Pack  | Type III, Flavors varied   |
| Cornbread Stuffing with Sausage – poly tray                  | <a href="#">PCR-C-056</a>  |
| Hominy Grits, Enriched, White,                               | <a href="#">A-A-20035B</a> , Type I,                                 |
| Quick Cooking, 24 oz. Container                              | Style B, Flavor 1  |
| Instant, 0.8 oz. package                                     | Style C, Flavor 1  |
| Macaroni and Cheese – poly tray                              | <a href="#">PCR-M-012</a>  |
| Mashed Potatoes with Chicken Gravy – poly tray               | <a href="#">PCR-M-010</a>  |
| Mashed Potatoes with Brown Gravy – poly tray                 | <a href="#">PCR-M-007</a>  |
| Potatoes, White, Dehydrated, Shredded, Cooked, Hash Browns   | <a href="#">A-A-20032F</a> , Type IV,<br>Style B<br>8915-01-367-8976 |
| Red Beans with Rice – poly tray                              | <a href="#">PCR-R-009</a>  |
| Rice – poly tray   | <a href="#">PCR-R-004A</a>   |
| Rice, White  | Type I   |
| Brown Rice   | Type III   |
| Brown and Wild Rice Pilaf                                    | Type IV  |
| Tortillas, Packaged in a Flexible Pouch                      | <a href="#">PCR-T-008</a>  |

TABLE I. Menu Components (cont'd)

| Component   | Reference                                    |
|---|--|
| <u>Vegetables</u>   |  |
| Beans, Green, Round, Romano, Italian; Whole, French, Cut;<br>Style a, d, or e, Type a or b, Size 1 thru 6, Grade A or B | <u>US Grade Standard</u><br>8915-00-616-4820 |
| Carrots, Slices or Quarters<br>Style b or c, Grade A  | <u>US Grade Standard</u><br>8915-00-634-2436 |
| Corn, Whole Kernel, Golden<br>Type b, Color a, Grade A  | <u>US Grade Standard</u><br>8915-00-257-3947 |
| Vegetables, Mixed<br>Grade A  | <u>A-A-20120D</u><br>8915-01-450-7295        |
| <del>Zucchini and Tomatoes</del>  | <del>8915-01-519-1109</del>                  |
| <b>Peas &amp; Carrots, Grade A</b>  | <b><u>US Grade Standard</u></b>              |
| <u>Desserts</u>   |  |
| Apple Dessert – poly tray   | <u>PCR-A-003</u>                             |
| Blueberry Dessert – poly tray   | <u>PCR-B-036</u>                             |
| Cherry Dessert – poly tray  | <u>PCR-C-047</u>                             |
| Cakes, Brownies and Mini Loaves – poly tray   | <u>PCR-C-024A</u>                            |
| Devil's Fudge Cake with White Icing   | Type I, Flavor 4                             |
| <del>Spice Cake with Vanilla Crumb Topping</del>  | <del>Type I, Flavor 5</del>                  |
| <del>Coffee Cake with Cinnamon Crumb Topping</del>  | <del>Type I, Flavor 6</del>                  |
| Walnut Tea Cake   | Type I, Flavor 7                             |
| <del>Lemon Crumb Cake</del>   | <del>Type I, Flavor 8</del>                  |
| Dulce de Leche Cake   | Type I, Flavor 9                             |
| Breakfast Cake with Maple Flavored Syrup  | Type 1, Flavor 10                            |
| <b>Yellow Cake with Chocolate Icing</b>   | <b>Type I, Flavor 11</b>                     |
| <b>Yellow Cake with White Icing</b>   | <b>Type I, Flavor 12</b>                     |
| <b>Devil's Fudge Cake with Chocolate Icing</b>  | <b>Type I, Flavor 13</b>                     |
| <b>Spice Cake with White Icing</b>  | <b>Type I, Flavor 14</b>                     |
| <b>Lemon Cake with Lemon Icing</b>  | <b>Type I, Flavor 15</b>                     |
| Candy and Chocolate Confections   | <u>A-A-20177C</u> , Type VI                  |
| Pan Coated Candy, Disks, Chocolate  | Shape A, Fl. 1                               |
| Pan Coated Candy, Disks, Peanut Butter  | Shape A, Fl. 5                               |
| Cookies, Regular  | <u>A-A-20295B</u> , Type I                   |
| Chocolate Chip Macaroons  | Style G, Fl 2, Bake t. b                     |
| <del>Caramel Butterscotch Chip</del>  | <del>Style O, Fl 2, Bake t. b</del>          |
| <b>Caramel with Chocolate Chip</b>  | <b>Style J, Fl. 10, Bake t.</b>              |

**b**

TABLE I. Menu Components (cont'd)

| Component  | Reference                         |
|--|-----------------------------------|
| Puddings, Shelf Stable, Ready-to-Eat                       | <a href="#">A-A-20051D</a>        |
| Butterscotch   |                                   |
| Tapioca  |                                   |
| <u>Fruits and Juices</u>                                   |                                   |
| Applesauce, Natural Color, Natural flavor, Sweetened, Reg  | <a href="#">US Grade Standard</a> |
| Color a, Flavor a, Type b, Style a, Grade A                | 8915-00-127-8272                  |
| Cranberry Sauce, Jellied                                   | <a href="#">US Grade Standard</a> |
| Style I, Grade A   | 8915-00-251-8068                  |
| Fruit Cocktail, Light or Heavy Syrup                       | <a href="#">US Grade Standard</a> |
| Grade B  | 8915-00-286-5482                  |
| Peaches, Cling, Quarters or Slices, Light or Heavy Syrup   | <a href="#">US Grade Standard</a> |
| Style b or c, Grade B                                      | 8915-00-577-4203                  |
| Pears, Bartlett, Halves, Light or Heavy Syrup              | <a href="#">US Grade Standard</a> |
| Style a, Grade A or B                                      | 8915-00-616-0223                  |
| Pineapple, Chunks, Style g, Light or Heavy Syrup, Grade B  | <a href="#">US Grade Standard</a> |
|  | 8915-00-170-5127                  |
| Juice, Grape, Instant, Sweetened                           | <a href="#">MIL-J-43904A</a>      |
| Juice, Orange, Instant, 15.5 oz.                           | <a href="#">MIL-J-35049E</a>      |
| <u>Beverages</u>   |                                   |
| Beverage Bases (Powdered), Sweetened with Nutritive        | <a href="#">A-A-20098C</a>        |
| Sweetener, with or without Ascorbic Acid                   | Type II, Fort. a or b             |
| 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 (Powdered), Non-Nutritive Sweetened,         | <a href="#">A-A-20098C</a>        |
| Individually Packaged                                      | Type III, Fort. a                 |
| Lemonade   | Flavor 8                          |
| Raspberry Ice  | Flavor 13                         |
| Beverage Base Powder, Sweetened, with or w/o Ascorbic Acid | COTS                              |
| Pink Lemonade  |                                   |
| Ice Tea  |                                   |

TABLE I. Menu Components (cont'd)

| Component  | Reference   |
|--|---|
| Tea, Instant, Regular, Non-Nutritive Sweetened                               | <a href="#">A-A-20183B</a><br>Type I, Style C<br>Flavor 4 |
| Peach Tea  |   |
| Cocoa Beverage Powder, Sugar Sweetened, Without Marshmallows, Milk Chocolate | <a href="#">A-A-20189A</a><br>Type I, Style B, Fl. A      |
| Coffee, Roasted, Filter Pack, Ground, Arabica Blend, Vacuum                  | 8955-01-495-4127  |
| Coffees, Flavored, Instant, Cappuccino, Regular                              | <a href="#">A-A-20336</a> , Typ II, Sty                   |
| French Vanilla   | A   |
| Irish Cream  | Flavor 1<br>Flavor 4                                      |
| <u>Other Food Items</u>  |   |
| Catsup, Tomato   | <u>US Grade Standard</u><br>8950-01-396-3998              |
| Grade A  |   |
| Catsup, Jalapeno   | 8950-01-519-0201  |
| Cheese Spread, Cheddar, Fortified, in Pouch, Jalapeno                        | <a href="#">PCR-C-039</a> , Type II                       |
| Creamer, Nondairy, Dry   | <a href="#">A-A-20043B</a>                                |
| Hot Sauce, Extra hot - 4x  | <a href="#">A-A-20097E</a> , Type II                      |
| Jelly, Strawberry  | 8930-01-487-7485  |
| Jelly, Grape (Concord), Standardized Single, Regular                         | <a href="#">A-A-20078B</a><br>Type I, Kind L, Style 1     |
| 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  | <a href="#">A-A-20259A</a> , Type II                      |
| Salsa, Tomato-based, Shelf-Stable, Mild, Chunky                              | <a href="#">A-A-20210A</a><br>Type I, Pung. B, Style<br>2 |
| Oil, Vegetable, Plain Flavor   | 8940-01-E10-0916  |
| <u>Disposables</u>   |   |
| Bag, Plastic, Trash  | 8105-01-521-6616  |
| Cup, Disposable, Hot Drink, 9 oz, Green or Tan, Plastic Lined                | <a href="#">A-A-2577A</a><br>Type I, Style A, Class 3     |
| Dining Packets   | 7360-01-509-3586  |
| Tray, Mess, Compartmented, Tan or Sand                                       | <a href="#">A-A-52217A</a> , Class 3                      |
| Gloves, Disposable, Foodservice, Multipurpose, Ambidextrous,                 | 8415-01-E10-1027  |

Latex Free, Polyethylene, 1.25 mil thick, Large

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

TABLE II. Menu contents

| STANDARD BREAKFAST ITEMS            |                            |  |
|-------------------------------------|----------------------------|--|
| Component                           | 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<br>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  |
| Gloves                              | 10 per package             | 1  |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

**UGR H & S BREAKFAST MENU 1 - Army and Air Force**

| Component                       | Servings                        | Quantity |
|---------------------------------|---------------------------------|----------|
| Egg Mix                         | 18 per pouch, 3 pouches per box | 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        |
| Breakfast Cake with Maple Syrup | 18 per tray                     | 3        |
| 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        |
| Grape Jelly                     | 22 oz. plastic squeeze bottle   | 2        |
| Oil, Vegetable                  | 4 oz. bottle                    | 1        |

**UGR H & S BREAKFAST MENU 2 - Army and Air Force**

| Component                                  | Servings                        | Quantity |
|--|---------------------------------|----------|
| Egg Mix                                    | 18 per pouch, 3 pouches per box | 1        |
| Bacon                                      | 50 per package                  | 1        |
| Pork Sausage in Cream Gravy                | 18 per tray                     | 2        |
| Cheesy Potatoes with Ham                   | 18 per tray                     | 3        |
| Spice Cake with Topping <b>White Icing</b> | 18 per tray                     | 3        |
| 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        |
| Strawberry Jelly                           | 22 oz. plastic squeeze bottle   | 2        |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

|                |              |   |
|----------------|--------------|---|
| Oil, Vegetable | 4 oz. bottle | 1 |
|----------------|--------------|---|

**UGR H & S BREAKFAST MENU 3 - Army and Air Force**

| Component  | Servings                        | Quantity |
|--|---------------------------------|----------|
| Egg Mix  | 18 per pouch, 3 pouches per box | 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        |
| <del>Coffee Cake with Topping</del> Walnut Tea<br>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        |
| Grape Jelly  | 22 oz. plastic squeeze bottle   | 2        |
| Oil, Vegetable   | 4 oz. bottle                    | 1        |

**UGR H & S BREAKFAST MENU 1 - Marines**

| Component                       | Servings                        | Quantity |
|---------------------------------|---------------------------------|----------|
| Egg Mix                         | 18 per pouch, 3 pouches per box | 1        |
| Pork Sausage Links in Brine     | 18 per tray                     | 2        |
| Cream Gravy with Ground Beef    | 18 per tray                     | 2        |
| Grits, Instant                  | 12 per box                      | 1        |
| Breakfast Cake with Maple Syrup | 18 per tray                     | 3        |
| 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        |
| Grape Jelly                     | 22 oz. plastic squeeze bottle   | 2        |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

**UGR H & S BREAKFAST MENU 2 - Marines**

| Component                                  | Servings                        | Quantity |
|--|---------------------------------|----------|
| Egg Mix                                    | 18 per pouch, 3 pouches per box | 1        |
| Bacon                                      | 50 per package                  | 1        |
| Pork Sausage in Cream Gravy                | 18 per tray                     | 2        |
| Cheesy Potatoes with Ham                   | 18 per tray                     | 3        |
| Oatmeal, Instant                           | 10 per box                      | 1        |
| Spice Cake with Topping <b>White Icing</b> | 18 per tray                     | 3        |
| Apple 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 |
|--|---------------------------------|----------|
| Egg Mix  | 18 per pouch, 3 pouches per box | 1        |
| Ham Slices in Brine  | 18 per tray                     | 2        |
| Corned Beef Hash   | 18 per tray                     | 2        |
| Grits, Instant   | 12 per box                      | 1        |
| <del>Coffee Cake with Topping</del> <b>Walnut Tea Cake</b> | 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        |
| Grape Jelly  | 22 oz. plastic squeeze bottle   | 2        |

**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:<br>Orange – Menu 3, 9, 11, 14<br>Grape – Menu 5<br>Cherry – Menu <del>4</del> 4<br>Lemonade – M. 1, 7, 8, 13<br>Pink Lemonade – Menu 4- 10<br>Ice Tea – Menu 2, 6, 12 |
| Beverage Base, Non-Nutritive   | Min. 10 per box          | Raspberry Ice – Menu 2, 14<br>Lemonade – Menu 6, 12  |
| Instant Tea, Non-Nutritive     | Min. 10 per box          | Peach Tea – Menu 4, 8, 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  |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

**UGR H & S LUNCH/DINNER MENU 1**

| Component                                       | Servings    | Quantity |
|---|-------------|----------|
| Pulled Pork                                     | 18 per tray | 2        |
| Chili Dogs                                      | 10 per tray | 2        |
| Hamburger Buns                                  | 6 per pouch | 9        |
| Green Beans                                     | No. 10 can  | 2        |
| Cake, Spice with Topping <del>White Icing</del> | 18 per tray | 3        |
| Applesauce                                      | No. 10 can  | 2        |

**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        |
| <b>Cranberry Sauce</b>   | <b>No. 300 can</b> | <b>2</b> |
| Caramel Butter <del>seotch</del> <b>Chocolate</b> 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        |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

|   |             |   |
|---|-------------|---|
| Cake, Lemon Crumb <b>with Lemon Icing</b> | 18 per tray | 3 |
| Pears                                     | No. 10 can  | 2 |

UGR H & S LUNCH/DINNER MENU ~~40~~ **4**

| Component                    | Servings    | Quantity |
|------------------------------|-------------|----------|
| Chicken Breast Meat in Gravy | 9 per tray  | 6        |
| Brown and Wild Rice Pilaf    | 18 per tray | 3        |
| Mixed Vegetables             | No. 10 can  | 3        |
| Cranberry Sauce              | No. 300 can | 2        |
| Walnut Tea Cake              | 18 per tray | 3        |
| Fruit Cocktail               | No. 10 can  | 2        |

UGR H & S LUNCH/DINNER MENU 5

| Component                                       | Servings    | Quantity |
|---|-------------|----------|
| Mexican Chili Macaroni                          | 9 per tray  | 6        |
| <del>Zucchini and Tomatoes</del> <b>Corn</b>    | No. 10 can  | 3        |
| Cake, Devil's Fudge <b>with Chocolate Icing</b> | 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        |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

UGR H & S LUNCH/DINNER MENU 7

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

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        |
| Cake, Devil's Fudge <b>Yellow with Chocolate Icing</b> | 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        |
| <del>Zucchini and Tomatoes</del> <b>Peas and Carrots</b>      | No. 10 can          | 3        |
| <del>Caramel Butterscotch</del> <b>Chocolate</b> Chip Cookies | 27 per tray         | 2        |
| Pan Coated Peanut Butter Disks                                | 36 per box, plus 12 | 2        |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

|       |            |   |
|-------|------------|---|
| Pears | No. 10 can | 2 |
|-------|------------|---|

UGR H & S LUNCH/DINNER MENU -4 10

| 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        |
| Dulce de Leche Cake    | 18 per tray                   | 3        |
| Fruit Cocktail         | No. 10 can                    | 2        |

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        |
| Chocolate Chip Macaroons | 34 per tray   | 2        |
| Apple Dessert            | 25 per tray   | 2        |

UGR H & S LUNCH/DINNER MENU 12

| Component                        | Servings    | Quantity |
|----------------------------------|-------------|----------|
| Beef Pot Roast                   | 10 per tray | 5        |
| Mashed Potatoes with Brown Gravy | 18 per tray | 3        |
| Mixed Vegetables                 | No. 10 can  | 3        |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

|  |             |   |
|--|-------------|---|
| Cake, Lemon Crumb <b>Yellow with White Icing</b> | 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        |
| Cake, Spice Cake <b>Devil's Fudge with White Icing</b> | 18 per tray | 3        |
| Pineapple  | No. 10 can  | 2        |

**UGR H & S LUNCH/DINNER MENU 14**

| Component  | Servings            | Quantity |
|--|---------------------|----------|
| Meatballs in Gravy   | 17 per tray         | 3        |
| Beans with Rice  | 18 per tray         | 3        |
| <del>Green Beans</del> <b>Mixed Vegetables</b>             | No. 10 can          | 3        |
| Tapioca Pudding  | No. 10 can          | 2        |
| <del>Pan Coated Peanut Butter</del> <b>Chocolate</b> Disks | 36 per box, plus 12 | 2        |

**SECTION D**

**D-1 PACKAGING**

A. Menu assembly. Each menu shall be packed as specified in D-3, A, and Table III.

B. Shipping container loading sequence. Each component of each menu shall be loaded into a shipping container in the order indicated in Table III. Abbreviations used are:

BG = bag                      BT = bottle                      BX = box                      CN = can  
 PG = package                      TY = tray

**TABLE III. Loading Sequence**

| <b>BREAKFAST MENU #1 - Army &amp; AF</b>              |   |  |
|---|---|--|
| <b>1a</b>   | <b>2a</b>   | <b>3a</b>  |
| 1 BX Eggs<br>2 TY Pork Sausage                        | 2 TY Creamed Beef<br>2 TY Blueberry Dessert   | 3 TY Breakfast Cake  |
| <b>1b</b>   | <b>2b</b>   | <b>3b</b>  |
| 1 BX Potato<br>1 BX Grits<br>1 BG Coffee<br>3 BG Cups | 3 CN Orange Juice<br>2 BT Grape Jelly<br>2 BT Salsa<br>1 BT Oil<br>1 BX Cappuccino, Irish Cr.<br>1 BG Creamer | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags<br>1 BT Hot Sauce |

| <b>BREAKFAST MENU #2 - Army &amp; AF</b>                |  |  |
|---|--|--|
| <b>1a</b>   | <b>2a</b>  | <b>3a</b>  |
| 1 BX Eggs<br>2 TY Creamed Sausage                       | 3 TY Spice Cake White Icing<br>1 TY Apple Dessert  | 3 TY Cheesy Potatoes<br>1 TY Apple Dessert   |
| <b>1b</b>   | <b>2b</b>  | <b>3b</b>  |
| 1 PG Bacon<br>1 BX Oatmeal<br>1 BG Creamer<br>3 PG Cups | 3 CN Grape Juice<br>1 BG Coffee<br>1 BX Cocoa<br>2 BT Strawberry Jelly<br>2 BT Jalapeno Catsup<br>1 BT Oil | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags<br>1 BT Hot Sauce |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

| BREAKFAST MENU #3 - Army & AF   |  |  |
|---|--|--|
| 1a  | 2a   | 3a   |
| 1 BX Eggs<br>2 TY Ham   | 2 TY Hash<br>2 BT Grape Jelly<br>1 BX Cappuccino, Fr. Van.<br>1 BT Hot Sauce | 3 TY Coffee<br>Walnut Tea<br>Cake                                |
| 1b  | 2b   | 3b   |
| 1 BX Grits<br>1 BX Potato<br>1 BT Oil<br>1 BG Coffee<br>1 BG Creamer<br>3 PG Cups | 2 CN Peaches<br>3 CN Orange Juice<br>2 BT Catsup                             | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |

| BREAKFAST MENU #1 - Marines  |   |  |
|--|---|--|
| 1a   | 2a  | 3a   |
| 1 BX Eggs<br>2 TY Pork Sausage   | 2 TY Creamed Beef<br>2 TY Blueberry Dessert                                       | 3 TY Breakfast Cake  |
| 1b   | 2b  | 3b   |
| 1 BX Grits<br>1 BG Coffee<br>1 BG Creamer<br>1 BT Hot Sauce<br>3 PG Cups | 3 CN Orange Juice<br>2 BT Salsa<br>2 BT Grape Jelly<br>1 BX Cappuccino, Irish Cr. | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |

| BREAKFAST MENU #2 - Marines     |  |                             |
|---------------------------------|--|-----------------------------|
| 1a                              | 2a                                     | 3a                          |
| 1 BX Eggs<br>2 TY Apple Dessert | 3 TY Cheesy Potatoes<br>1 BT Hot Sauce | 3 TY Spice Cake White Icing |
| 1b                              | 2b                                     | 3b                          |
| 2 TY Creamed Sausage            | 3 CN Grape Juice                       | 2 BG Trays                  |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

|  |   |  |
|--|---|--|
| 1 PG Bacon<br>1 BG Coffee<br>3 BG Cups | 1 BX Cocoa<br>1 BG Creamer<br>2 BT Jalapeno Catsup<br>2 BT Strawberry Jelly<br>1 BX Oatmeal | 1 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |
|--|---|--|

| BREAKFAST MENU #3 - Marines   |  |  |
|---|--|--|
| 1a  | 2a   | 3a   |
| 1 BX Eggs<br>2 TY Ham   | 2 TY Hash<br>1 BX Cappuccino, Fr. Van.<br>1 BG Creamer<br>1 BT Hot Sauce | 3 TY Coffee- Walnut Tea<br>Cake                                  |
| 1b  | 2b   | 3b   |
| 2 BT Grape Jelly<br>2 BT Catsup<br>1 BX Grits<br>1 BG Coffee<br>3 BG Cups | 3 CN Orange Juice<br>2 CN Peaches  | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |

| LUNCH/DINNER MENU #1                |  |  |
|-------------------------------------|--|--|
| 1a                                  | 2a   | 3a   |
| 2 TY Chili Dogs<br>2 TY Pulled Pork | 2 CN Green Beans<br>1 CN Applesauce<br>2 BG PB/Jelly Combo<br>1 PG Buns                                  | 3 TY Spice Cake White Icing<br>1 PG Buns                         |
| 1b                                  | 2b   | 3b   |
| 7 PG Buns                           | 1 CN Applesauce<br>3 BG Lemonade Bev. Base<br>1 BG Coffee<br>1 BG Creamer<br>1 BT Hot Sauce<br>3 BG Cups | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |

| LUNCH/DINNER MENU #2 |                              |  |
|----------------------|------------------------------|--|
| 1a                   | 2a                           | 3a   |
| 4 TY Turkey          | 1 TY Turkey<br>3 TY Stuffing | 3 TY Potato with Chix Gravy<br>1 TY Car. Choc. Ch. Cookies |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

| 1b  | 2b  | 3b   |
|---|---|--|
| 1 TY Car. Choc. Ch. Cookies<br>1 PG Chocolate Disks<br>1 BG Coffee<br>1 BX Nonnutr Raspberry Bev<br>3 BG Cups | 3 CN Mixed Vegetables<br>3 BG Ice Tea Bev. Base<br>1 BT Hot Sauce<br>2 CN Cranberry Sauce | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |

| LUNCH/DINNER MENU #3                                   |  |  |
|--|--|--|
| 1a   | 2a   | 3a   |
| 3 TY Chili<br>2 BG PB/Jam Combo                        | 3 TY White Rice                                      | 3 TY Lemon Cake Lemon Icing                                      |
| 1b   | 2b   | 3b   |
| 2 CN Pears<br>1 BG Coffee<br>1 BG Creamer<br>3 BG Cups | 3 CN Corn<br>3 BG Orange Bev. Base<br>1 BT Hot Sauce | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |

| LUNCH/DINNER MENU # 4  |   |  |
|--|---|--|
| 1a   | 2a  | 3a   |
| 4 TY Chicken   | 2 TY Chicken<br>2 TY Wild/Brown Rice Pilaf                                  | 1 TY Wild/Brown Rice Pilaf<br>3 TY Walnut Tea Cake               |
| 1b   | 2b  | 3b   |
| 3 CN Mixed Vegetables<br>2 CN Cranberry Sauce<br>1 BG Coffee<br>1 BX Nonnutr Peach Tea Bev | 2 CN Fruit Cocktail<br>3 BG Cherry Bev. Base<br>1 BT Hot Sauce<br>3 BG Cups | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |

| LUNCH/DINNER MENU #5                                |   |   |
|---|---|---|
| 1a  | 2a  | 3a  |
| 4 TY Mex. Chili Mac                                 | 2 TY Mex. Chili Mac<br>2 TY Cherry Dessert              | 3 TY Fudge Cake with Chocolate Icing          |
| 1b  | 2b  | 3b  |
| 3 BG Grape Bev. Base<br>1 BG Coffee<br>1 BG Creamer | 3 CN Zucchini & Tomatoes<br>Corn<br>2 BG PB/Jelly Combo | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

|           |                |                 |
|-----------|----------------|-----------------|
| 3 BG Cups | 1 BT Hot Sauce | 1 PG Trash Bags |
|-----------|----------------|-----------------|

| LUNCH/DINNER MENU #6      |   |  |
|---------------------------|---|--|
| 1a                        | 2a  | 3a   |
| 4 TY Spaghetti            | 2 TY Spaghetti<br>3 BG Ice Tea Bev. Base<br>1 BG Coffee<br>1 BX Nonnutr Lemon Bev<br>1 BT Hot Sauce | 2 CN Butterscotch Pudding<br>1 CN Peaches                        |
| 1b                        | 2b  | 3b   |
| 1 CN Peaches<br>3 BG Cups | 3 CN Green Beans  | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |

| LUNCH/DINNER MENU #7   |   |  |
|--|---|--|
| 1a   | 2a  | 3a   |
| 3 TY Buffalo Chicken<br>1 TY Lemon Chicken                       | 1 TY Lemon Chicken<br>3 TY Brown Rice           | 3 TY Walnut Tea Cake<br>3 BG Lemonade Bev. Base                  |
| 1b   | 2b  | 3b   |
| 3 CN Corn<br>2 BG PB/Jam Combo<br>1 BG Creamer<br>1 BT Hot Sauce | 2 CN Fruit Cocktail<br>1 BG Coffee<br>3 BG Cups | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |

| LUNCH/DINNER MENU #8 |  |   |
|----------------------|--|---|
| 1a                   | 2a   | 3a  |
| 3 TY Burgundy Beef   | 3 TY White Rice<br>3 BG Lemonade Bev. Base | 3 TY Fudge Cake Yellow<br>Cake with Chocolate Icing |
| 1b                   | 2b   | 3b  |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

|  |   |  |
|--|---|--|
| 3 CN Green Beans<br>1 BG Coffee<br>1 BX Nonnutr Peach Tea<br>Bev | 2 CN Peaches<br>1 BT Hot Sauce<br>3 BG Cups | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |
|--|---|--|

| LUNCH/DINNER MENU #9   |   |  |
|--|---|--|
| 1a   | 2a  | 3a   |
| 3 TY Pasta and Sausage<br>1 TY Car. Choc. Ch. Cookies  | 3 TY Pasta and Sausage<br>3 BG Orange Bev. Base | 2 TY Car. Choc. Ch. Cookies<br>1 BX Peanut Butter Disks          |
| 1b   | 2b  | 3b   |
| 3 CN Zucchini and Tomato<br>Peas and Carrots<br>2 BG PB/Jelly Combo<br>1 BG Coffee<br>1 BG Creamer | 2 CN Pears<br>1 BT Hot Sauce<br>3 BG Cups       | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |

| LUNCH/DINNER MENU # 4 10                             |  |  |
|--|--|--|
| 1a   | 2a   | 3a   |
| 3 TY Beef Taco Filling<br>3 BG Pink Lemon. Bev. Base | 3 PG Tortillas<br>2 BG Cheese<br>1 BX Nonnutr Peach Tea<br>Bev | 3 TY Dulce de Leche Cake   |
| 1b   | 2b   | 3b   |
| 2 CN Fruit Cocktail<br>1 BG Coffee<br>3 BG Cups      | 3 CN Corn<br>2 BT Salsa<br>1 BT Hot Sauce                      | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |

| LUNCH/DINNER MENU #11               |   |   |
|-------------------------------------|---|---|
| 1a                                  | 2a  | 3a  |
| 3 TY Pork<br>1 TY Macaroni & Cheese | 2 TY Apple Dessert<br>2 TY Macaroon Cookies | 2 TY Macaroni & Cheese<br>2 PG Buns<br>2 BG PB/Jam Combo<br>2 BG Cups |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

| 1b                                     | 2b   | 3b   |
|--|--|--|
| 7 PG Buns<br>1 BG Creamer<br>1 BG Cups | 3 CN Green Beans<br>3 BG Orange Bev. Base<br>1 BG Coffee<br>1 BT Hot Sauce | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |

| LUNCH/DINNER MENU #12                               |  |  |
|---|--|--|
| 1a  | 2a   | 3a   |
| 4 TY Beef Pot Roast                                 | 1 TY Beef Pot Roast<br>3 TY Potato w/ Brown Gravy                                | 3 TY <del>Lemon Cake</del> <b>Yellow Cake with White Icing</b>   |
| 1b  | 2b   | 3b   |
| 2 CN Peaches<br>3 BG Ice Tea Bev. Base<br>3 BG Cups | 3 CN Mixed Vegetables<br>1 BG Coffee<br>1 BX Nonnutr Lemon Bev<br>1 BT Hot Sauce | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags |

| LUNCH/DINNER MENU #13  |   |   |
|--|---|---|
| 1a   | 2a  | 3a  |
| 2 TY Sweet and Sour Pork<br>1 TY Chicken Szechwan<br>2 BG PB/Jelly Combo | 3 TY White Rice<br>3 BG Lemonade Bev. Base    | 3 TY <del>Spice Cake</del> <b>Devil's Fudge Cake with White Icing</b> |
| 1b   | 2b  | 3b  |
| 2 CN Pineapple<br>1 BG Creamer<br>3 BG Cups                              | 3 CN Carrots<br>1 BG Coffee<br>1 BT Hot Sauce | 2 BG Trays<br>2 BG Dining Pkts<br>1 PG Gloves<br>1 PG Trash Bags      |

| LUNCH/DINNER MENU #14 |   |  |
|-----------------------|---|--|
| 1a                    | 2a  | 3a   |
| 3 TY Meatballs        | 3 TY Beans with Rice                        | 2 PG <b>Chocolate</b> Disks<br>3 BG Orange Bev. Base |
| 1b                    | 2b  | 3b   |
| 2 CN Tapioca Pudding  | 3 CN <del>Green Bean</del> <b>Mixed Veg</b> | 2 BG Trays   |

|           |   |  |
|-----------|---|--|
| 3 BG Cups | 1 BG Coffee<br>1 BX Nonnutr Raspberry Bev<br>1 BT Hot Sauce | 2 BG Dining Pkts<br>1 PG Gloves<br>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 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. 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.

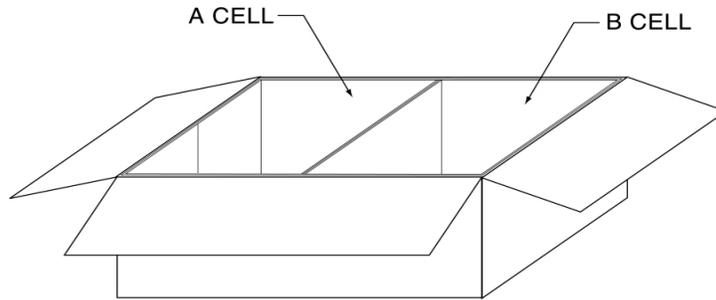
#### **D-5 MARKING**

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.

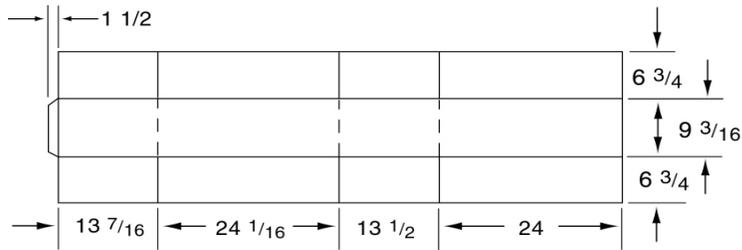
B. Shipping cases and unit loads. Marking of shipping boxes and unit loads shall be as specified in DSCP FORM 3556, Marking Instructions for Boxes, Sacks and Unit Loads of Perishable and Semiperishable Subsistence. In addition, all unit loads containing the same menu will be identified with the large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

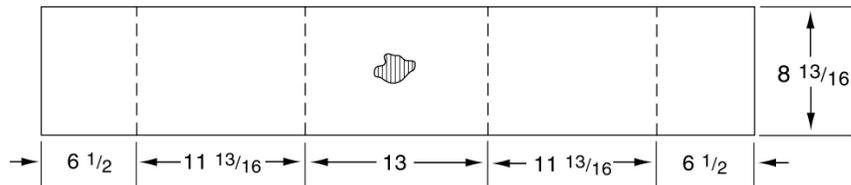
**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**



**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/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 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 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.  |
|                 | 109          | Marking missing or incorrect or illegible.   |
|                 |              | 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 (ASQ)

|                    |   |
|--------------------|---|
| ANSI/ASQ Z1.4-2003 | Sampling Procedures and Tables for Inspection by Attributes |
|--------------------|---|

#### ASTM International

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

|                    |  |
|--------------------|--|
| D 5118/D 5118M-05a | Standard Practice for Fabrication of Fiberboard Shipping Boxes |
|--------------------|--|

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

AMSRD-NSC-CF-F (Norton/5356)

3 November 2006

TO: DSCP-SS (Charya/3832)

Subject: ES 06-110; Document Changes to Update Menus and Components; ACR-U-07, Unitized Group Ration – Heat & Serve Assembly

Date received: 19 Sep 06

Date due: Open

Date replied: 3 Nov 06

1. Reference email, 19 Sep 06, requesting an update of UGR H&S Assembly ACR-U-07 to incorporate new cakes and other items.
2. Some of the changes highlighted in the attached file are:
  - Change from cakes with toppings to cakes with icing.
  - Delete Zucchini and Tomatoes and add Peas and Carrots.
  - Add Caramel Chocolate Chip Cookies.
  - Switch Menus 4 and 10.
3. Natick recommends that DSCP implement these changes for current, pending and future contracts until the document is amended or revised.
4. POC for this action is C. Norton (DSN 256-5356).

1 encl

RAYMOND A. VALVANO  
Team Leader  
Food Engineering Services Team  
Combat Feeding Directorate  
C. Norton

CF: NSC:

|               |            |
|---------------|------------|
| M Acheson     | C Norton   |
| C Arcidiacono | J St. Jean |
| M Aylward     | R Trottier |
| J Billington  | R Valvano  |
| M Canniff     |            |

CF: DSCP & SVCs:

|             |            |
|-------------|------------|
| L Charya    | M Balch    |
| L Dyduck    | P Beward   |
| S Gallagher | A Byrd     |
| G Gee       | C Ervin    |
| T Kasa      | E Haldeman |

**ACR-U-07**  
**5 May 2006**  
**Change 01, 3 November 2006**

M Friel  
S Harrington  
J McCassie

J. Durante

M Malason  
H Streibich  
L Schehl  
B Spencer

G Miller  
J Person  
L Salerno  
R Kohler