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SECTION C

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 Air Force, and Marine variations) and fourteen lunch/dinner menus. The UGR-H&S™ consists of three boxes. 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, disposable meal trays, dining packets, and paper cups and other components.

C-1 ITEM DESCRIPTION

ACR-U-09, UNITIZED GROUP RATION – HEAT & SERVE™, ASSEMBLY REQUIREMENTS

C-2 ASSEMBLY REQUIREMENTS

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

TABLE I. Components

Component	Reference
<u>Entrées</u>	
Bacon, Precooked, Sliced, in Flexible Pouch, ISP, 150 slices	A-A-20081E , Type II
Beef, Roasted with Gravy – poly tray	PCR-B-046
Buffalo Style Chicken – poly tray	PCR-B-039A
Burgundy Beef Stew – poly tray	PCR-B-044
Carnitas Entrée (Diced Pork with Peppers and Onions in a Mexican Style Sauce)	PCR-C-080
Chicken Breast in Gravy – poly tray	PCR-C-032
Chicken Pot Pie Filling – poly tray	PCR-C-072A
Chicken Stir Fry – poly tray	PCR-C-076
Chicken in a Szechwan Style Sauce – poly tray	PCR-C-065
Chicken Tamales with Sauce – poly tray	PCR-C-070A
Chili Dogs – poly tray	PCR-C-068
Chili with Beans – poly tray	PCR-C-034A
Cream Gravy with Ground Beef – poly tray	PCR-C-040

TABLE I. Components - Continued

Component	Reference
Egg Mix, Pasteurized, Uncooked, Dehydrated, Packaged in a Boil-In-Bag (BIB) Pouch	PCR-E-017
Ham Slices in Brine – poly tray	PCR-H-009
Hash, Corned Beef – poly tray	PCR-H-005
Mexican Style Chili Macaroni with Corn, Beans – poly tray	PCR-M-014
Pasta with Ground Hot Italian Sausage – poly tray	PCR-P-041
Pork Sausage Links in Brine – poly tray	PCR-P-015
Pork Sausage in Cream Gravy – poly tray	PCR-P-014A
Pork in Sweet and Sour Sauce, Pork Chop Patty – poly tray	PCR-P-032A , Type II
Pulled Pork in Barbecue Sauce – poly tray	PCR-P-043
Spaghetti with Meatballs in Sauce – poly tray	PCR-S-012
Taco Filling with Beef – poly tray	PCR-T-010
Turkey Cutlets in Gravy – poly tray	PCR-T-009
Turkey Tetrazzini – poly tray	PCR-T-013
 <u>Starches</u>	
Biscuits – poly tray	PCR-B-048
Buns, Hamburger – pouch	MIL-B-44359A
Cheesy Potatoes with Ham – poly tray	PCR-C-060
Cereal, Rolled Oats,	A-A-20090E
Quick Cooking, Unflavored, 42 oz. box	Type II, Flavor A
Instant, Variety Pack	Type III, Flavors varied
Cornbread – poly tray	PCR-C-071
Cornbread Stuffing with Sausage – poly tray	PCR-C-056
Hominy Grits, Enriched, White,	A-A-20035D , Type I,
Quick Cooking, Unflavored, 24 oz. container	Style B, Flavor 1
Instant, Unflavored, 0.8 oz. package	Style C, Flavor 1
Mashed Potatoes with Chicken Gravy – poly tray	PCR-M-010
Mashed Potatoes with Brown Gravy – poly tray	PCR-M-007
Potatoes, White, Dehydrated, Shredded, Cooked (Hash Browns)	A-A-20032F , Type IV, Style B 8915-01-367-8976

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TABLE I. Components - Continued

Component	Reference
Rice – poly tray	PCR-R-004A
Rice, White	Type I
Brown Rice	Type III
Brown and Wild Rice Pilaf	Type IV
Tortillas, Packaged in a Flexible Pouch	PCR-T-008
<u>Vegetables</u>	
Beans, Green, Round, Romano, Italian; Whole, French, Cut	US Grade Standard Style a, d, or e, Type a or b, Size 1 thru 6, Grade A or B 8915-00-616-4820
Carrots, Slices or Quarters	US Grade Standard Style b or c, Grade A 8915-00-634-2436
Corn, Whole Kernel, Golden	US Grade Standard Type b, Color a, Grade A 8915-00-257-3947
Hoppin’ John (Seasoned Blackeye Peas with Bacon) – poly Peas & Carrots	PCR-H-014A US Grade Standard , Grade A 8915-01-487-7519
Vegetables, Mixed	A-A-20120D , Type IV
<u>Desserts</u>	
Apple Dessert – poly tray	PCR-A-003
Blueberry Dessert – poly tray	PCR-B-036
Cherry Dessert – poly tray	PCR-C-047

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TABLE I. Components - Continued

Component	Reference
Cakes and Brownies– poly tray	PCR-C-024B , Type I
Devil's Fudge Cake with White Icing	Flavor 4
Walnut Tea Cake	Flavor 7
Dulce de Leche Cake with White Icing	Flavor 9
Breakfast Cake with Maple Flavored Syrup	Flavor 10
Yellow Cake with Chocolate Icing	Flavor 11
Yellow Cake with White Icing	Flavor 12
Devil's Fudge Cake with Chocolate Icing	Flavor 13
Spice Cake with White Icing	Flavor 14
Lemon Cake with White Icing	Flavor 15
Blueberry Breakfast Cake with Maple Flavored Syrup	Flavor 17
Candy and Chocolate Confections, Pan Coated Candy	A-A-20177E , Type VI
Disks, Milk Chocolate, Plain	Shape A, Flavor 1
Disks, Peanut Butter, Plain	Shape A, Flavor 4
Cookies, Regular – poly tray	A-A-20295B , Type I
Coconut Macaroons, Chocolate Chip, Soft and Chewy	Style G, Fl. 2, Bake type b
Chocolate Chip Cookies, Caramel, Soft and Chewy	Style J, Fl. 10, Bake type b
Puddings, Shelf Stable, Ready-to-Eat, Regular, Chocolate, No. 10 can	A-A-20051E , Type I Flavor C, Container 3
Scones, Apple Strudel with Icing – poly tray	PCR-S-003A , Flavor III
 <u>Fruits</u>	
Cranberry Sauce, Jellied, Canned	US Grade Standard Style I, Grade A 8915-00-251-8068
Fruit Cocktail, Canned, Light or Heavy Syrup	US Grade Standard , Grade B 8915-00-286-5482
Peaches, Canned, Cling, Quarters or Slices, Light or Heavy Syrup	US Grade Standard Style b or c, Grade B 8915-00-577-4203
Pears, Canned, Bartlett, Halves, Light or Heavy Syrup	US Grade Standard Style a, Grade A or B 8915-00-616-0223

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TABLE I. Components - Continued

Component	Reference
<u>Beverages</u>	
Beverage Bases (Powdered), Flat Pouch, Sweetened with Nutritive Sweetener, with or without Ascorbic Acid	A-A-20098E , Design A,
Orange	Type II, Formulation a or b
Grape	Flavor 1, 8960-01-419-3690
Cherry	Flavor 5, 8960-01-419-3689
Lemonade	Flavor 6, 8960-01-419-3691
	Flavor 8, 8960-01-419-3693
Lap or fin seal	Design D
Sweetened with Non-nutritive Sweetener	Type III
Lemon-Lime, Non-fortified	Flavor 3, Formulation a
Fruit Punch, Non-fortified	Flavor 7, Formulation a
Cranberry Pomegranate, Non-fortified	Flavor 18, Formulation a
Juice, Fruit, Instant	PCR-J-002
Grape, Sweetened, Metal Can	Type I, Style A, Design B
Orange, Unsweetened, Metal Can	Type III, Style B, Design B
Cocoa Beverage Powder, Sugar Sweetened,	A-A-20189B
Without Marshmallows, Milk Chocolate	Type I, Style B, Flavor A
Coffee, Roasted, Filter Pack, Ground, Arabica Blend,	8955-01-495-4127
Vacuum Sealed	
Drink Mixes, Coffee (Unflavored and Flavored),	A-A-20336A ,
Flavored, Instant, Cappuccino, Regular	Type V, Style A
French Vanilla	Flavor 1
Irish Cream	Flavor 4
Tea Mixes, Instant, Envelope or Lap or Fin Seal Pouch	A-A-20183C , Design C or D,
Black Tea, Sweet with Nutritive Sweeteners, Regular,	Variety I, Style A, Type 1,
Lemon	Flavor b
Peach	Flavor d
White Tea, Sweet with Nutritive Sweeteners, Regular,	Variety II, Style A, Type 1,
Blueberry	Flavor g

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Component	Reference
<u>Other Food Items</u>	
Catsup, Tomato, Grade A, 20 oz. plastic bottle	US Grade Standard , Grade A 8950-01-396-3998
Catsup, Jalapeno	8950-01-519-0201
Cheese Spread, Cheddar, Fortified, Pouch, Jalapeno Peppers	PCR-C-039 , Type II
Creamer, Nondairy, Dry	A-A-20043B
Hot Sauce, Extra hot - 4x	A-A-20097E , Type II
Jelly, Fruit, Strawberry, Standardized Single, Regular	A-A-20078B , Grade A Type I, Kind Z, Style 1 8930-01-487-7485
Jelly, Fruit, Grape (Concord), Standardized Single, Regular	A-A-20078B , Grade A Type I, Kind L, Style 1
Natural Butter Flavor Granules/Sprinkles, Spray Dried, Regular, Granules, 57 g.	A-A-20351 , Type I, Style A, Package 4
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-A-20259A , Type II
Salsa, Tomato-based, Shelf-Stable, Mild, Chunky	A-A-20210B , Type I, Prep. A, Pungenc 2, Style b 8945-01-529-6771
Oil, Vegetable, Plain	8945-01-529-6771
Soy Sauce, Fermented	A-A-20087C , Type I
<u>Disposables</u>	
Bag, Plastic, Trash	8105-01-521-6616
Cup, Disposable, Hot Drink, 9 oz, Green or Tan, Plastic Lined	A-A-2577A Type I, Style A, Class 3
Dining Packet, Food Container, Modified, with Biobased Fork, Knife and Spoon	A-A-3012A , Type IV
Tray, Mess, Compartmented, 5 Compartment, Tan or Sand	A-A-52217B , Type I, Class 3
Gloves, Disposable, Foodservice, Multipurpose, Large, Ambidextrous, Latex Free, Polyethylene, 1.25 mil	8415-01-541-5392

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

TABLE II. Contents

STANDARD BREAKFAST ITEMS		
Component	Unit of Issue, Servings	Quantity – Menu
Coffee, Filter Pack	5 - 1.25 oz. bags	1
Cocoa Beverage Powder	16 packets per box	1 – Menu 2
Drink Mix, Cappuccino	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
Gloves	10 per package	1

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

Component	Unit of Issue, 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
Potato, Hash Browns	40 oz. box	1
Cake, Breakfast with Maple Flavor Syrup	18 per tray	3
Hominy Grits, Quick Cooking	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
Jelly, Grape	22 oz. plastic squeeze bottle	2
Butter Granules	57 g. pouch	1
Oil, Vegetable	4 oz. bottle	1

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

Component	Unit of Issue, 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
Scones, Apple Strudel with Icing	18 per tray	3
Cereal, Oatmeal	42 oz. box	1
Apple Dessert	25 per tray	2
Juice, Grape	2-1/2 tall can, 19 oz.	3
Catsup, Jalapeno	20 oz. plastic squeeze bottle	2
Jelly, Strawberry	22 oz. plastic squeeze bottle	2
Oil, Vegetable	4 oz. bottle	1

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

Component	Unit of Issue, Servings	Quantity
Egg Mix	18 per pouch, 3 pouches per box	1
Ham Slices in Brine	18 per tray	2
Hash, Corned Beef	18 per tray	2
Potato, Hash Browns	40 oz. box	1
Hominy Grits, Quick Cooking	24 oz. container	1
Cake, Blueberry Breakfast with Syrup	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
Butter Granules	57 g. pouch	1
Oil, Vegetable	4 oz. bottle	1

UGR-H&S™ BREAKFAST MENU 1 - Marines

Component	Unit of Issue, 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
Hominy Grits, Instant	12 per box	1
Cake, Breakfast with Maple Flav. 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
Jelly, Grape	22 oz. plastic squeeze bottle	2
Butter Granules	57 g. pouch	1

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UGR-H&S™ BREAKFAST MENU 2 - Marines

Component	Unit of Issue, 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
Cereal, Oatmeal, Instant	10 per box	1
Scones, Apple Strudel with Icing	18 per tray	3
Apple Dessert	25 per tray	2
Juice, Grape	2-1/2 tall can, 19 oz.	3
Catsup, Jalapeno	20 oz. plastic squeeze bottle	2
Jelly, Strawberry	22 oz. plastic squeeze bottle	2

UGR-H&S™ BREAKFAST MENU 3 - Marines

Component	Unit of Issue, Servings	Quantity
Egg Mix	18 per pouch, 3 pouches per box	1
Ham Slices in Brine	18 per tray	2
Hash, Corned Beef	18 per tray	2
Hominy Grits, Instant	12 per box	1
Cake, Blueberry Breakfast with Syrup	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
Butter Granules	57 g. pouch	1

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STANDARD LUNCH/DINNER ITEMS

Component	Unit of Issue, 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 3, 9, 14 Grape – Menu 5, 11 Cherry – Menu 4 Lemonade – M. 1, 7, 8, 13 Pink Lemonade – Menu 10 Ice Tea – Menu 2, 6, 12
Beverage Base, Non-Nutritive <u>1/</u>	Min. 10 per box	1: Lemon-Lime Cranberry Pomegranate Fruit Punch
Tea, Instant, Non-Nutritive <u>1/</u>	Min. 10 per box	1: Lemon Peach Blueberry
Hot Sauce	3 oz. bottle	1
Butter Granules	57 g. pouch	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

1/ Flavors shall be procured in equal quantities and assembled in a uniform distribution in Menus 2, 4, 6, 8, 10, 12 and 14. The sugar free beverages include lemon-lime, cranberry pomegranate, fruit punch beverage bases and lemon, peach and blueberry ice tea.

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UGR-H&S™ LUNCH/DINNER MENU 1

Component	Unit of Issue, Servings	Quantity
Pulled Pork	18 per tray	2
Chili Dogs	10 per tray	2
Buns, Hamburger	6 per pouch	9
Hoppin' John	18 per tray	2
Cake, Spice with White Icing	18 per tray	3

UGR-H&S™ LUNCH/DINNER MENU 2

Component	Unit of Issue, Servings	Quantity
Turkey Cutlets with Gravy	10 per tray	5
Cornbread Sausage Stuffing	18 per tray	3
Mashed Potato with Chicken Gravy	18 per tray	3
Carrots	No. 10 can	3
Cranberry Sauce	No. 300 can	2
Cookies, Caramel Chocolate Chip	27 per tray	2
Candy, Chocolate Pan Coated Disks	48 per box	1

UGR-H&S™ LUNCH/DINNER MENU 3

Component	Unit of Issue, Servings	Quantity
Mexican Chili with Macaroni	9 per tray	6
Green Beans	No. 10 can	3
Cake, Devil's Fudge with Chocolate Icing	18 per tray	3
Cherry Dessert	25 per tray	2

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UGR-H&S™ LUNCH/DINNER MENU 4

Component	Unit of Issue, Servings	Quantity
Chicken Breast in Gravy	9 per tray	6
Rice, Brown and Wild Rice Pilaf	18 per tray	3
Corn	No. 10 can	3
Cranberry Sauce	No. 300 can	2
Cake, Lemon with White Icing	18 per tray	3
Fruit Cocktail	No. 10 can	2

UGR-H&S™ LUNCH/DINNER MENU 5

Component	Unit of Issue, Servings	Quantity
Turkey Tetrazzini	9 per tray	6
Mixed Vegetables	No. 10 can	3
Cookies, Chocolate Chip Macaroons	25 per tray	2
Pears	No. 10 can	2

UGR-H&S™ LUNCH/DINNER MENU 6

Component	Unit of Issue, Servings	Quantity
Spaghetti with Meatballs in Sauce	9 per tray	6
Green Beans	No. 10 can	3
Pudding, Chocolate	No. 10 can	2
Candy, Chocolate Pan Coated Disks	48 per box	1
Peaches	No. 10 can	2

UGR-H&S™ LUNCH/DINNER MENU 7

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Component	Unit of Issue, Servings	Quantity
Buffalo Style Chicken	10 per tray	3
Chicken Stir Fry	18 per tray	2
Rice, 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	Unit of Issue, Servings	Quantity
Burgundy Beef Stew	18 per tray	3
Rice, White	18 per tray	3
Green Beans	No. 10 can	3
Cake, Yellow with Chocolate Icing	18 per tray	3
Peaches	No. 10 can	2

UGR-H&S LUNCH/DINNER MENU 9

Component	Unit of Issue, Servings	Quantity
Pasta with Ground Hot Italian Sausage	9 per tray	6
Vegetables, Mixed	No. 10 can	3
Cookies, Caramel Chocolate Chip	27 per tray	2
Candy, Pan Coated Peanut Butter Disks	36 per box, plus 12	2
Fruit Cocktail	No. 10 can	2

UGR-H&S™ LUNCH/DINNER MENU 10

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Component	Unit of Issue, Servings	Quantity
Chili with Beans	18 per tray	2
Chicken Tamales with Sauce	18 per tray	2
Rice, White Rice	18 per tray	3
Cornbread	18 per tray	3
Corn	No. 10 can	3
Apple Dessert	18 per tray	3

UGR-H&S™ LUNCH/DINNER MENU 11

Component	Unit of Issue, Servings	Quantity
Chicken Pot Pie Filling	18 per tray	3
Mashed Potato with Chicken Gravy	18 per tray	3
Green Beans	No. 10 can	3
Biscuits	18 per tray	3
Cake, Devil's Fudge with Chocolate Icing	34 per tray	2

UGR-H&S™ LUNCH/DINNER MENU 12

Component	Unit of Issue, Servings	Quantity
Beef Roasted with Gravy	10 per tray	5
Mashed Potatoes with Brown Gravy	18 per tray	3
Peas and Carrots	No. 10 can	3
Cake, Yellow with White Icing	18 per tray	3
Peaches	No. 10 can	2

UGR-H&S™ LUNCH/DINNER MENU 13

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Component	Unit of Issue, Servings	Quantity
Pork in Sweet and Sour Sauce	18 per tray	2
Chicken in Szechwan Style Sauce	18 per tray	1
Rice, White Rice	18 per tray	3
Carrots	No. 10 can	3
Soy Sauce	5 oz. bottle	1
Cake, Devil's Fudge with White Icing	18 per tray	3
Fruit Cocktail	No. 10 can	2

UGR-H&S™ LUNCH/DINNER MENU 14

Component	Unit of Issue, Servings	Quantity
Tacos, Beef	18 per tray	2
Pork Carnitas	18 per tray	2
White Rice	18 per tray	3
Tortillas	36 per package	3
Cheese, Jalapeno	24 pouches per bag	2
Salsa or Picante	20 oz. plastic squeeze bottle	2
Cake, Dulce de Leche	18 per tray	3
Corn	No. 10 can	3

SECTION D

D-1 PACKAGING

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

B. Loading sequence. The components of each menu shall be loaded into a box in the order

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indicated in table III. The loading sequences are recommended, but variations are allowed. Abbreviations used are:

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

TABLE III. Loading Sequence

BREAKFAST MENU #1 - Army & AF		
1a	2a	3a
1 BX Eggs 2 TY Pork Sausage	2 TY Creamed Beef 2 TY Blueberry Dessert	3 TY Breakfast Cake 1 BG Coffee 1 BG Creamer
1b	2b	3b
1 BX Potato 1 BX Grits 1 PG Butter Granules 1 BT Hot Sauce 2 BG Dining Packets	3 CN Orange Juice 2 BT Grape Jelly 2 BT Salsa or Picante 1 BT Oil 1 BX Cappuccino, Irish Cr.	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

BREAKFAST MENU #2 - Army & AF		
1a	2a	3a
1 BX Eggs 2 TY Creamed Sausage	3 TY Apple Strudel Scones 1 TY Apple Dessert	3 TY Cheesy Potatoes 1 TY Apple Dessert
1b	2b	3b
1 PG Bacon 1 BX Oatmeal 1 BG Coffee 1 BG Creamer 1 BT Hot Sauce 2 BG Dining Packets	3 CN Grape Juice 1 BX Cocoa 2 BT Strawberry Jelly 2 BT Jalapeno Catsup 1 BT Oil	2 BG Trays 3 PG Cups 1 PG Gloves 1 PG Trash Bags

BREAKFAST MENU #3 - Army & AF		
1a	2a	3a

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1 BX Eggs 2 TY Ham	2 TY Hash 2 BT Grape Jelly 1 BX Cappuccino, Fr. Van. 1 BT Hot Sauce	3 TY Blueberry Cake 1 BG Coffee 1 BG Creamer
1b	2b	3b
1 BX Grits 1 BX Potato 1 BT Oil 2 BG Dining Packets	2 CN Peaches 3 CN Orange Juice 2 BT Catsup 1 PG Butter Granules	2 BG Trays 3 PG Cups 1 PG Gloves 1 PG Trash Bags

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

BREAKFAST MENU #2 - Marines		
1a	2a	3a
1 BX Eggs 2 TY Apple Dessert 1 BX Cocoa	3 TY Cheesy Potatoes 1 BT Hot Sauce	3 TY Apple Strudel Scones 1 BG Coffee 1 BG Creamer
1b	2b	3b
2 TY Creamed Sausage 1 PG Bacon 1 BG Dining Packets	3 CN Grape Juice 2 BT Jalapeno Catsup 2 BT Strawberry Jelly 1 BX Oatmeal	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

BREAKFAST MENU #3 - Marines		
1a	2a	3a

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1 BX Eggs 2 TY Ham 1 PG Butter Granules	2 TY Hash 1 BX Cappuccino, Fr. Van. 1 BT Hot Sauce	3 TY Blueberry Cake 1 BG Coffee 1 BG Creamer
1b	2b	3b
2 BT Grape Jelly 2 BT Catsup 1 BX Grits 2 BG Dining Packets	3 CN Orange Juice 2 CN Peaches	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #1		
1a	2a	3a
2 TY Chili Dogs 1 TY Pulled Pork 3 BG Lemonade Bev. Base	2 TY Hoppin' John 1 TY Pulled Pork 1 BG Coffee 1 BG Creamer	3 TY Spice Cake White Icing 1 PG Buns
1b	2b	3b
7 PG Buns	1 BT Hot Sauce 1 PG Butter Granules 2 BG PB/Jelly Combo 1 PG Buns 2 BG Dining Packets	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #2		
1a	2a	3a
4 TY Turkey	3 TY Stuffing	3 TY Potato with Chix Gravy

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	3 BG Ice Tea Bev. Base	1 BG Coffee 1 BX SF Beverage <u>1</u> / 1 PG Butter Granules
1b	2b	3b
1 TY Turkey 2 TY Car. Choc. Ch. Cookies 1 PG Chocolate Disks 2 CN Cranberry Sauce 2 BG Dining Packets	3 CN Carrots 1 BT Hot Sauce	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #3		
1a	2a	3a
3 TY Mexican Chili Mac 3 BG Orange Bev. Base	3 TY Mexican Chili Mac 1 BG Coffee 1 BG Creamer 1 PG Butter Granules	3 TY Devil's Fudge Cake w/ Chocolate Icing
1b	2b	3b
2 TY Cherry Dessert 2 BG PB/Jam Combo 2 BG Dining Packets	3 CN Green Beans 1 BT Hot Sauce	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU # 4		
1a	2a	3a
3 TY Chicken 1 TY Lemon Cake	3 TY Chicken 1 TY Lemon Cake	3 TY Wild/Brown Rice Pilaf 1 TY Lemon Cake
1b	2b	3b
2 CN Fruit Cocktail 2 CN Cranberry Sauce 1 BG Coffee 1 BX SF Beverage <u>1</u> / 3 BG Cups	3 CN Corn 1 BT Hot Sauce 1 PG Butter Granules	2 BG Trays 2 BG Dining Packets 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #5		
1a	2a	3a
3 TY Turkey Tetrazzini	3 TY Turkey Tetrazzini	3 TY Macaroons

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3 BG Grape Bev. Base	1 BG Coffee 1 BG Creamer 1 PG Butter Granules	2 BG PB/Jelly Combo
1b	2b	3b
2 CN Pears 2 BG Dining Packets	3 CN Corn 1 BT Hot Sauce	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #6		
1a	2a	3a
3 TY Spaghetti 3 BG Ice Tea Bev. Base	3 TY Spaghetti 1 BG Coffee 1 BX SF Beverage <u>1</u> /	2 CN Chocolate Pudding 1 CN Peaches
1b	2b	3b
1 CN Peaches 1 PG Chocolate Disks 2 BG Dining Packets	3 CN Green Beans 1 BT Hot Sauce 1 PG Butter Granules	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #7		
1a	2a	3a
3 TY Buffalo Chicken 1 TY Chicken Stir Fry	1 TY Chicken Stir Fry 3 TY Brown Rice	3 TY Walnut Tea Cake 3 BG Lemonade Bev. Base
1b	2b	3b
3 CN Corn 1 BT Hot Sauce	2 CN Fruit Cocktail 1 BG Coffee 2 BG PB/Jam Combo 1 BG Creamer 1 PG Butter Granules 2 BG Dining Packets	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #8		
1a	2a	3a
3 TY Burgundy Beef Stew	3 TY White Rice	3 TY Yellow Cake with

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3 BG Lemonade Bev. Base	1 BG Coffee	Chocolate Icing
1b	2b	3b
2 CN Peaches 1 BX SF Beverage <u>1</u> / 1 PG Butter Granules 2 BG Dining Pkts	3 CN Green Beans 1 BT Hot Sauce	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #9		
1a	2a	3a
3 TY Pasta and Sausage 3 BG Orange Bev. Base	3 TY Pasta and Sausage 1 BG Coffee 1 BG Creamer	2 TY Car. Choc. Ch. Cookies 1 BX Peanut Butter Disks
1b	2b	3b
2 CN Fruit Cocktail 2 BG PB/Jelly Combo 1 PG Butter Granules 2 BG Dining Packets	3 CN Mixed Vegetables 1 BT Hot Sauce	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #10		
1a	2a	3a
2 TY Chili with Beans 1 TY Cornbread 3 BG Pink Lemon. Bev. Base	3 TY Rice 1 BG Coffee	2 TY Chicken Tamales 2 TY Cornbread
1b	2b	3b
2 TY Apple Dessert 1 PG Butter Granules 2 BG Dining Packets 2 BG Cheese 1 BX SF Beverage <u>1</u> / 	3 CN Corn 1 BT Hot Sauce	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #11		
1a	2a	3a
3 TY Chicken Pot Pie	3 TY Biscuits	3 TY Mashed Potato with

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3 BG Orange Bev. Base	1 BG Coffee 1 BG Creamer	Chicken Gravy 1 TY Devil's Fudge Cake with Chocolate Icing
1b	2b	3b
2 TY Devil's Fudge Cake with Chocolate Icing 2 BG PB/Jam Combo 1 PG Butter Granules 2 BG Dining Packets	3 CN Green Beans 1 BT Hot Sauce	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #12		
1a	2a	3a
3 TY Beef Pot Roast 3 BG Ice Tea Bev. Base	2 TY Beef Pot Roast 2 TY Yellow Cake with White Icing	3 TY Potato w/ Brown Gravy 1 TY Yellow Cake with White Icing
1b	2b	3b
2 CN Peaches 1 BG Coffee 1 BX SF Beverage <u>1</u> / 1 PG Butter Granules 2 BG Dining Packets	3 CN Peas and Carrots 1 BT Hot Sauce	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #13		
1a	2a	3a
2 TY Sweet and Sour Pork 1 TY Chicken Szechwan	3 TY White Rice 1 BG Coffee	3 TY Devil's Fudge Cake with White Icing

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3 BG Lemonade Bev. Base	1 BG Creamer	
1b	2b	3b
2 CN Fruit Cocktail 2 BG PB/Jelly Combo 1 PG Butter Granules 2 BG Dining Packets	3 CN Carrots 1 BT Hot Sauce 1 BT Soy Sauce	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #14		
1a	2a	3a
2 TY Beef Taco 2 TY Pork Carnitas	3 TY White Rice 3 BG Orange Bev. Base	3 TY Dulce de Leche Cake 1 BG Coffee
1b	2b	3b
3 PG Tortillas 2 PG Jalapeno Cheese 1 BX SF Beverage <u>1</u> / 2 BT Salsa or Picante 1 PG Butter Granules 2 BG Dining Packets	3 CN Corn 1 BT Hot Sauce	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

1/ Flavors shall be procured in equal quantities and assembled in a uniform distribution in Menus 2, 4, 6, 8, 10, 12 and 14. The sugar free beverages include Lemon-Lime, Cranberry Pomegranate, Fruit Punch beverage bases and Lemon, Peach and Blueberry ice tea.

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.

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

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

D-4 UNITIZATION

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

D-5 MARKING

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

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

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

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

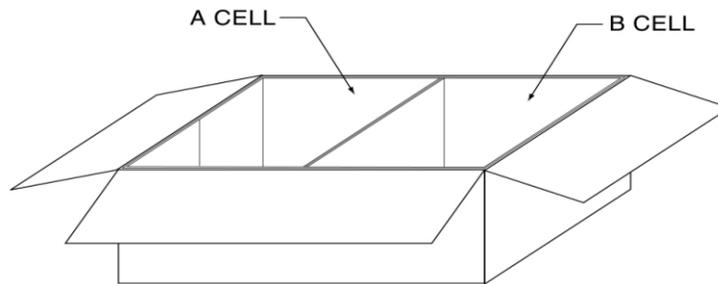


FIGURE 1
SHIPPING CONTAINER WITH PARTITIONS

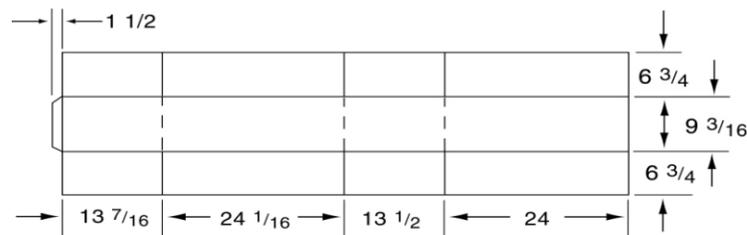


FIGURE 2
STYLE RSC FIBERBOARD
(SIZE: 23 3/4 x 13 3/16 x 8 3/4 I.D.)

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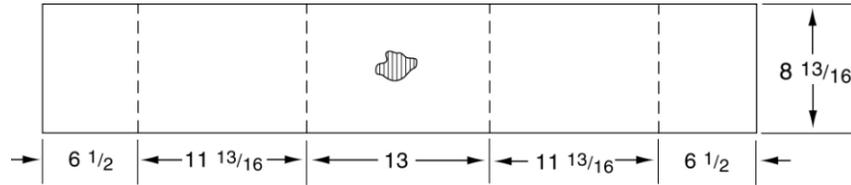


FIGURE 3

SHIPPING CONTAINER PARTITIONS
(2 REQUIRED)

SECTION E INSPECTION AND ACCEPTANCE

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

A. Definitions.

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

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

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

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

C. Packaging examination.

(1) UGR – assembled menus examination. The assembled 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-H&S™ 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	Marking missing or incorrect or illegible.
	107	Box not closed as specified.
	108	Item missing.
	201	More than 5 percent of the quantity of any disposable is crushed or damaged so as to be unusable.

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- 202 Intermediate bag has tear or open seam.
- 203 Dunnage or box partitions not as specified.
-

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

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

a. Foreign matter which presents no health hazard or potential package damage and which can be readily removed by gently shaking the package or by gently brushing the package with a clean cloth.

b. Water spots.

c. Very thin grease, oil, or product residue that is discernible by touch, but is not readily discernible by visual examination.

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

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SECTION J REFERENCE DOCUMENTS

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

DSCP FORMS

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

DSCP FORM 3507 Loads, Unit: Preparation of Semiperishable Items

FEDERAL SPECIFICATIONS

A-A-203 Paper, Kraft, Untreated

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY (ASQ) www.asq.org

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

ASTM INTERNATIONAL www.astm.org

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D 1974	Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes
D 4726/D 4727M	Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shapes
D 5118/D 5118M	Standard Practice for Fabrication of Fiberboard Shipping Boxes