

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 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-11, 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 and Potatoes in Cream Gravy – poly tray	PCR-B-052
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 Tomato Sauce) – poly tray	PCR-C-080
Chicken Breast in Gravy – poly tray	PCR-C-032
Chicken Pot Pie Filling – poly tray	PCR-C-072A
Chicken Stir Fry (White Chicken, Vegetables and Sauce) – poly tray	PCR-C-076
Chicken Tamales with Sauce – poly tray	PCR-C-070A
Chili with Beans – poly tray	PCR-C-034A
Cuban Style Garlic Sauce with Beef Strips – poly tray	PCR-C-079

TABLE I. Components – Continued

Component	Reference
Egg Mix, Pasteurized, Uncooked, Dehydrated, Packaged in a Boil-In-Bag (BIB) Pouch, Large Opening Cap	PCR-E-017A Class 2
Ham Slices in Brine – poly tray	PCR-H-009
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
Pulled Pork in Barbecue Sauce – poly tray	PCR-P-043
Seasoned au Jus Flavored Sauce with Beef Steaks – poly tray	PCR-S-020
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-013A
<u>Starches</u>	
Biscuits – poly tray	PCR-B-048
Buns, Hamburger – pouch	MIL-B-44359A
Cornbread – poly tray	PCR-C-071
Hominy Grits, Enriched, White, Instant, Unflavored 0.8 oz. packets	A-A-20035D , Type I, Style C, Flavor 1
Mashed Potatoes with Chicken Gravy – poly tray	PCR-M-010
Mashed Potatoes with Brown Gravy – poly tray	PCR-M-007
Oatmeal, Apple Cinnamon – poly tray	PCR-O-007
Rice – poly tray	PCR-R-004A
Rice, White	Type I
Brown Rice	Type III
Brown and Wild Rice Pilaf	Type IV
Santa Fe Style Rice and Beans – poly tray	PCR-S-021
Sweet Potato Casserole – poly tray	PCR-S-022
Tortillas, Packaged in a Flexible Pouch	PCR-T-008
Vegetarian Chili – poly tray	PCR-V-009

TABLE I. Components - Continued

Component	Reference
<u>Vegetables</u>	
Beans, Green, Canned	US Grade Standard
Whole, French or Cut, Round or Romano	Style a, d, or e, Type a or b,
Small - Large	Size 2 thru 5, Grade A
Carrots, Canned	US Grade Standard
Slices or Quarters	Style b or c, Grade A
Corn, Whole Kernel, Canned	US Grade Standard
Conventional, Golden	Varietal a, Color a, Grade A
Peas & Carrots, Canned	US Grade Standard , Grade A
Vegetables, Mixed, Canned, 5-Way Mix,	A-A-20120E
Carrots, Green Beans, Peas, Corn, Lima Beans	Type II,
With Salt, No. 10 Can	Style A, Container size 4
<u>Desserts</u>	
Apple Dessert – poly tray	PCR-A-003
Blueberry Dessert – poly tray	PCR-B-036
Cakes and Brownies– poly tray	PCR-C-024C , Type I,
Devil's Fudge Cake with White Icing	Flavor 1
Walnut Tea Cake	Flavor 2
Dulce de Leche Cake with White Icing	Flavor 3
Breakfast Cake with Maple Flavored Syrup	Flavor 4
Yellow Cake with Chocolate Icing	Flavor 5
Lemon Cake with White Icing	Flavor 9
Blueberry Breakfast Cake with Maple Flavored Syrup	Flavor 11
Red Velvet Cake with White Icing	Flavor 12
Cranberry Orange Cake with White Icing	Flavor 14
Golden Harvest Cake with White Icing	Flavor 15
Vanilla Cake with Strawberry Fruit Topping	Flavor 16
Chocolate Cherry Cake with Cherry Fruit Topping	Flavor 17
Candy and Chocolate Confections, Pan Coated Candy	A-A-20177E , Type VI,
Disks, Milk Chocolate, Plain	Style A, Flavor 1
Disks, Peanut Butter, Plain	Style A, Flavor 4

TABLE I. Components - Continued

Component	Reference
Cookies– poly tray	A-A-20295C
Regular, Crisp, Multiple Serving Package	Type I, Bake type a, Class 2,
Oatmeal Chocolate Chip	Style I, Flavor 5
White Chocolate Chip with Cranberries	Style Q, Flavor 2
Pan Coated Peanut Butter Disks	Style U
<u>Fruits</u>	
Cranberry Sauce, Canned	US Grade Standard
Jellied	Style I, Grade A
Fruit Cocktail, Canned, Light or Heavy Syrup	US Grade Standard , Grade A
Peaches, Clingstone, Canned	US Grade Standard
Quarters or Slices, Canned, Light or Heavy Syrup	Style b or c, Grade A
Pears, Bartlett, Canned	US Grade Standard
Halves, Light or Heavy Syrup	Style a, Grade A
<u>Beverages</u>	
Beverage Bases (Powdered), Sweetened with Nutritive Sweetener, with or without Ascorbic Acid, 34 g., Flat Pouch	A-A-20098E , Type II, Formulation a or b, Design A
Orange	Flavor 1, 8960-01-419-3690
Grape	Flavor 5, 8960-01-419-3689
Cherry	Flavor 6, 8960-01-419-3691
Lemonade	Flavor 8, 8960-01-419-3693
Pink Lemonade	Flavor 19
Lap or Fin Seal Pouch	Design D
Sweetened with Non-nutritive Sweetener	Type III,
Lemon-Lime, Non-fortified	Flavor 4, Formulation a
Fruit Punch, Non-fortified	Flavor 7, Formulation a
Cranberry Pomegranate, Non-fortified	Flavor 18, Formulation a
Cocoa Beverage Powder, Sugar Sweetened, Without Marshmallows, Milk Chocolate	A-A-20189B
Coffee, Roasted, Filter Pack, Ground, Arabica Blend, Vacuum Sealed	Type I, Style B, Flavor A 8955-01-495-4127

TABLE I. Components - Continued

Component	Reference
Drink Mixes, Coffee (Flavored and Unflavored), Flavored, Instant, Cappuccino, Regular French Vanilla Irish Cream	A-A-20336A Type V, Style A, Flavor 1 Flavor 4
Juice, Fruit, Instant Grape, Sweetened, Metal Can Orange, Unsweetened, Metal Can	PCR-J-002 Type I, Style A, Design F Type III, Style B, Design F
Tea Mixes, Instant, Envelope or Lap or Fin Seal Pouch Black Tea, Sweet with Non-Nutritive Sweeteners, Regular (Caffeinated), Lemon Peach White Tea, Sweet with Non-Nutritive Sweeteners, Regular (Caffeinated), Blueberry	A-A-20183C , Design C or D, Variety I, Style B, Type 1, Flavor b Flavor d Variety II, Style B, Type 1, Flavor g
<u>Other Food Items</u>	
Catsup, Tomato, Grade A, 20 oz. plastic bottle	US Grade Standard , Grade A
Catsup, Flavored, Jalapeno, Mild, Plastic Container	A-A-20346A , Flavor V, Style A, Packaging type 1
Cheese Spread, Cheddar, Fortified, Pouch, Jalapeno Peppers	PCR-C-039 , Type II
Creamer, Nondairy, Dry Regular, Original	A-A-20043C Style I, Flavor A
Hot Sauce Extra hot 4x Chili and Lime	A-A-20097F Type II Type VII
Jelly, Fruit, Standardized, Single, Strawberry, Regular, Grade A	A-A-20078C , Type I, Kind AA, Style 1, Grade A
Jelly, Fruit, Standardized, Single, Grape, Regular, Grade A	A-A-20078C , Type I, Kind M, Style 1, Grade A
Natural Butter Flavor Granules/Sprinkles, Spray Dried, Regular, Granules/Sprinkles, 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

TABLE I. Components - Continued

Component	Reference
Picante Sauce, Medium	A-A-20259B , Type II
Salsa, Tomato-based and Salsa Verde, Shelf-Stable	A-A-20210C , Type I,
Salsa, Mild, Chunky, Regular	Pungency B, Style 2, Sodium level a
Soy Sauce, Fermented	A-A-20087C , Type I
<u>Disposables</u>	
Bag, Plastic, Trash	8105-01-521-6616
Cup, Disposable, Hot Drink, Round, Two-Piece, Plastic Lined, Green or Tan/Sand, 9 oz.	A-A-2577B Type I, Style A, Class 3
Dining Packet, Food Container, Modified, with Biobased Fork, Knife and Spoon	A-A-3012A , Type IV
Gloves, Disposable, Foodservice, Multipurpose, Large, Ambidextrous, Latex Free, Polyethylene, 1.25 mil	8415-01-541-5392
Tray, Mess, Compartmented, 5 Compartment, Tan or Sand	A-A-52217B , Type I, Class 3

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

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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 g. 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

UGR-H&S™ BREAKFAST MENU 1

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
Beef and Potatoes in Cream Gravy	18 per tray	2
Hominy Grits	12 per box	1
Cake, Breakfast with Maple Flavor Syrup	18 per tray	3
Blueberry Dessert	25 per tray	2
Juice, Grape	2-1/2 tall can, 19 oz.	3
Salsa or Picante	20 oz. plastic squeeze bottle	2
Jelly, Grape	22 oz. plastic squeeze bottle	2

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UGR-H&S™ BREAKFAST MENU 2

Component	Unit of Issue, Servings	Quantity
Egg Mix	18 per pouch, 3 pouches per box	1
Bacon	50 per package	1
Seasoned Au Jus Flavored Sauce with Beef Steaks	18 per tray	2
Oatmeal, Apple Cinnamon	18 per tray	3
Cake, Golden Harvest with White Icing	18 per tray	3
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

Component	Unit of Issue, Servings	Quantity
Egg Mix	18 per pouch, 3 pouches per box	1
Ham Slices in Brine	18 per tray	2
Pork Sausage in Cream Gravy	18 per tray	2
Hominy Grits	12 per box	1
Cake, Blueberry Breakfast with Syrup	18 per tray	3
Apple Dessert	25 per tray	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

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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 g. 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: Extra Hot – Menus 1, 2, 3, 4, 5, 6, 7, 8, 9, 11, 12, 13 Chili and Lime – Menu 10, 14
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

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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.

UGR-H&S™ LUNCH/DINNER MENU 1

Component	Unit of Issue, Servings	Quantity
Pulled Pork	18 per tray	3
Vegetarian Chili	18 per tray	3
Buns, Hamburger	6 per pouch	9
Cookies, Peanut Butter Disks	27 per tray	2
Fruit Cocktail	No. 10 can	2

UGR-H&S™ LUNCH/DINNER MENU 2

Component	Unit of Issue, Servings	Quantity
Turkey Cutlets with Gravy	10 per tray	5
Sweet Potato Casserole	18 per tray	3
Green Beans	No. 10 can	3
Cranberry Sauce	No. 300 can	2
Apple Dessert	18 per tray	2
Cake, Orange Cranberry with White Icing	18 per tray	3

UGR-H&S™ LUNCH/DINNER MENU 3

Component	Unit of Issue, Servings	Quantity
Seasoned Au Jus Flavored Sauce with Beef Steaks	9 per tray	6
Corn	No. 10 can	3
Mashed Potatoes with Brown Gravy	18 per tray	3
Cake, Chocolate with Cherry Topping	18 per tray	3
Peaches	No. 10 can	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
Mixed Vegetables	No. 10 can	3
Cranberry Sauce	No. 300 can	2
Cookies, White Chocolate Chip with Cranberries	27 per tray	2
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
Peas & Carrots	No. 10 can	3
Cake, Red Velvet with White Icing	18 per tray	3
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
Cake, Lemon with White Icing	18 per tray	3
Candy, Pan Coated Disks, Milk Chocolate	48 per box	1
Peaches	No. 10 can	2

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UGR-H&S™ LUNCH/DINNER MENU 7

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
Soy Sauce	5 oz. bottle	1

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, Oatmeal Chocolate Chip	27 per tray	2
Candy, Pan Coated Disks, Peanut Butter	36 per box, plus 12	2
Fruit Cocktail	No. 10 can	2

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UGR-H&S™ LUNCH/DINNER MENU 10

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	2
Candy, Pan Coated Disks, Milk Chocolate	48 per box	1

UGR-H&S™ LUNCH/DINNER MENU 11

Component	Unit of Issue, Servings	Quantity
Chicken Pot Pie Filling	18 per tray	3
Mashed Potatoes with Chicken Gravy	18 per tray	3
Green Beans	No. 10 can	3
Biscuits	18 per tray	3
Cake, Red Velvet with White Icing	18 per tray	3

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, Vanilla with Strawberry Topping	18 per tray	3
Peaches	No. 10 can	2

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UGR-H&S™ LUNCH/DINNER MENU 13

Component	Unit of Issue, Servings	Quantity
Cuban Garlic Beef	18 per tray	3
Rice, White Rice	18 per tray	3
Carrots	No. 10 can	3
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
Carnitas	18 per tray	2
Santa Fe Rice and Beans	18 per tray	3
Corn	No. 10 can	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

SECTION D

D-1 PACKAGING

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

B. Intermediate packaging. Components may be intermediate packaged.

C. Menu assembly. The components of each menu specified in table II shall be packed as specified in table III.

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D. Loading sequence. The components of each menu shall be loaded into a box in the order indicated in table III. The loading sequences are recommended, but variations are allowed. Abbreviations used are:

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

TABLE III. Loading Sequence

BREAKFAST MENU #1		
1a	2a	3a
1 BX Eggs 2 TY Pork Sausage	2 TY Beef, Potatoes, Cream 2 TY Blueberry Dessert	3 TY Cake, Breakfast 1 BG Coffee 1 BG Creamer
1b	2b	3b
1 BX Grits 1 BT Hot Sauce 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		
1a	2a	3a
1 BX Eggs 3 TY Cake, Golden harvest	2 TY Beef Steaks 1 BT Hot Sauce	3 TY Oatmeal 1 BG Coffee 1 BG Creamer
1b	2b	3b
1 PG Bacon 1 BG Dining Packets 1 BX Cocoa	3 CN Grape Juice 2 BT Jalapeno Catsup 2 BT Strawberry Jelly	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

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BREAKFAST MENU #3		
1a	2a	3a
1 BX Eggs 2 TY Ham	2 TY Cream Sausage 1 TY Apple Dessert 1 BG Coffee 1 BG Creamer	3 TY Cake, Blueberry 1 TY Apple Dessert
1b	2b	3b
1 BX Grits 1 BX Cappuccino, Fr. Van. 1 BT Hot Sauce 2 BG Dining Packets	3 CN Orange Juice 2 BT Catsup 2 BT Grape Jelly	2 BG Trays 3 PG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #1		
1a	2a	3a
3 TY Vegetarian Chili 3 BG Lemonade Bev. Base	3 TY Pulled Pork 1 BG Coffee 1 BG Creamer	2 TY Cookies, Peanut Butter Disks 2 PG Buns
1b	2b	3b
7 PG Buns	2 CN Fruit Cocktail 1 BT Hot Sauce 1 PG Butter Granules 2 BG PB/Jelly Combo 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 Cake, Orange Cran. 3 BG Ice Tea Bev. Base	3 TY Sweet Potato 1 BG Coffee 1 BX SF Beverage <u>1</u> / 1 PG Butter Granules
1b	2b	3b
1 TY Turkey 2 TY Apple Dessert 2 CN Cranberry Sauce 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

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LUNCH/DINNER MENU #3		
1a	2a	3a
3 TY Beef Steaks 1 TY Mashed Potato, Brown	3 TY Beef Steaks 1 TY Mashed Potato, Brown	3 TY Cake, Choco. Cherry 1 TY Mashed Potato, Brown
1b	2b	3b
2 CN Peaches 3 BG Orange Bev. Base 2 BG PB/Jam Combo 2 BG Dining Packets 1 BG Coffee 1 BG Creamer	3 CN Corn 1 BT Hot Sauce 1 PG Butter Granules	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU # 4		
1a	2a	3a
3 TY Chicken Breasts 1 TY Cookies, White Choco. Chip with Cranberries	3 TY Chicken Breasts 3 BG Cherry Bev. Base	3 TY Rice, Wild/Brown Pilaf 1 TY Cookies, White Choco. Chip with Cranberries
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 Mixed Vegetables 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 BG Grape Bev. Base	3 TY Turkey Tetrazzini 1 BG Coffee 1 BG Creamer	3 TY Cake, Red Velvet 2 BG PB/Jelly Combo
1b	2b	3b
2 CN Pears 2 BG Dining Packets	3 CN Peas and Carrots 1 BT Hot Sauce 1 PG Butter Granules	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

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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>	3 TY Cake, Lemon
1b	2b	3b
2 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 Rice, Brown	3 TY Cake, Walnut Tea 3 BG Lemonade Bev. Base
1b	2b	3b
3 CN Corn 1 BT Hot Sauce 1 PG Butter Granules 1 BT Soy Sauce	2 CN Fruit Cocktail 1 BG Coffee 2 BG PB/Jam Combo 1 BG Creamer 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 BG Lemonade Bev. Base	3 TY Rice, White 1 BG Coffee	3 TY Cake, Yellow with 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

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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 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, White 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 1 BX SF Beverage <u>1</u> /	3 CN Corn 1 BT Chili/Lime Hot Sauce 1 PG Chocolate Disks	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 BG Grape Bev. Base	3 TY Biscuits 1 TY Cake, Red Velvet	3 TY Mashed Potato,Chicken 1 TY Red Velvet Cake
1b	2b	3b
1 TY Cake, Red Velvet 2 BG PB/Jam Combo 1 PG Butter Granules 2 BG Dining Packets	3 CN Green Beans 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

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LUNCH/DINNER MENU #12		
1a	2a	3a
3 TY Beef, Roasted 3 BG Ice Tea Bev. Base	2 TY Beef, Roasted 2 TY Cake, Vanilla with Strawberry	3 TY Mashed Potato, Brown 1 TY Cake, Vanilla with Strawberry
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 Cuban Garlic Beef 3 BG Lemonade Bev. Base	3 TY White Rice 1 BG Coffee 1 BG Creamer	1 TY Cuban Garlic Beef 3 TY Cake, Devil's Fudge with White Icing
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	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 Carnitas	3 TY Santa Fe Rice, Beans 3 BG Orange Bev. Base	3 TY Cake, Dulce de Leche 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 Chili/Lime 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.

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/D 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 closed and then sealed (H-taped) 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.

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D-4 UNITIZATION

A. Unit loads. Boxes shall be arranged in unit loads in accordance with Type I, Class A of DLA Troop Support Form 3507, Loads, Unit: Preparation of Semiperishable Items.

D-5 MARKING

A. Menu marking. The three boxes comprising one menu shall be positioned on the pallet side by side and marked in sequence so that the menu can be identified as one unit (two, three box menu units to a tier). Using either labels or stencils on the top panel, with characters at least 2 inches high, the boxes shall be identified as "BOX 1", "BOX 2", and "BOX 3". The characters shall be oriented so as to be readable when facing the marked end panel.

B. Shipping boxes and unit loads. Marking of shipping boxes and unit loads shall be as specified in DLA Troop Support Form 3556, Marking Instructions for Boxes, Sacks, and Unit Loads of Perishable and Semiperishable Subsistence. In addition, all unit loads containing the same menu will be identified in letter not less than 1 inch and in permanent contrasting color. Marking shall be as follows:

UGR - Heat & Serve™ L/D (Lunch/Dinner) MENU NUMBER ____

or

UGR - Heat & Serve™ B (Breakfast) MENU NUMBER ____

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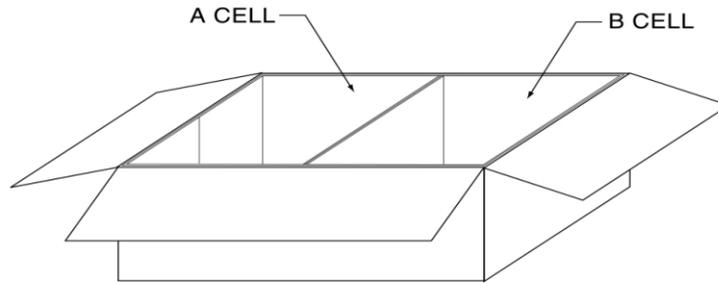


FIGURE 1
SHIPPING CONTAINER WITH PARTITIONS

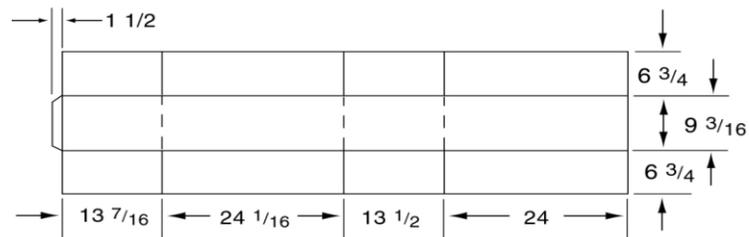


FIGURE 2
STYLE RSC FIBERBOARD
(SIZE: $23\frac{3}{4} \times 13\frac{3}{16} \times 8\frac{3}{4}$ I.D.)

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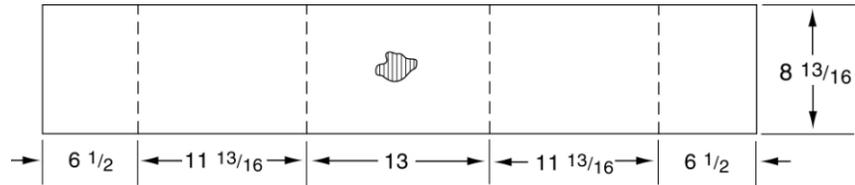


FIGURE 3

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 H&S™ assembled menus examination.** The assembled menu 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.
		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:

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

b. Water spots.

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

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

SECTION J REFERENCE DOCUMENTS

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

DLA Troop Support Forms

Form 3556	Marking Instructions for Boxes, Sacks, and Unit Loads of Perishable and Semiperishable Subsistence
Form 3507	Loads, Unit: Preparation of Semiperishable Items

FEDERAL SPECIFICATIONS

A-A-203	Paper, Kraft, Untreated
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NON-GOVERNMENTAL STANDARDS

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

ANSI/ASQ Z1.4	Sampling Procedures and Tables for Inspection by Attributes
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ASTM INTERNATIONAL www.astm.org

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