INCH-POUND

MIL-DTL-43377E
December 23, 1999
SUPERSEDING
MIL-E-43377D
January 12, 1988

MILITARY DETAILED SPECIFICATION

EGG MIX, DEHYDRATED

This specification is approved for use by all Departments and Agencies of the Department of Defense.

1. SCOPE

1.1 Scope. This document covers dehydrated egg mix for use by the Department of Defense.

2. APPLICABLE DOCUMENTS

2.1 Government documents. The following Government documents form a part of this document to the extent specified herein. Unless otherwise specified, the issues are those in effect on the date of the solicitation.

U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES

Applicable provisions of the Federal Food, Drug and Cosmetic Act (21 CFR Parts 1-199).

(This document may be purchased from: Superintendent of Documents, ATTN: New Orders P. O. Box 371954, Pittsburgh, PA 15250-7954. Credit Card (Mastercard or VISA) purchases may be made by calling the Superintendent of Documents on (202) 512-1803.)

Beneficial comments (recommendations, additions, deletions) and any pertinent data that may be of use in improving this document should be sent to: Commander, Defense Supply Center Philadelphia, 700 Robbins Avenue, Directorate of Subsistence, Building 6, ATTN: DSCP-HSL, Philadelphia, PA 19111-5092 or fax (215) 737-2963, by using the Standardization Document Improvement Proposal (DD Form 1426) appearing at the end of this document or by letter.

AMSC N/A FSC 8910

Distribution Statement A. Approved for public release; distribution is unlimited.

U.S. DEPARTMENT OF AGRICULTURE (USDA)

Regulations Governing the Voluntary Inspection and Grading of Egg Products (7 CFR Part 55)

Regulations Governing the Inspection of Eggs and Egg Products (9 CFR Part 590)

(These documents may be purchased from: Superintendent of Documents, ATTN: New Orders P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit Card (Mastercard or VISA) purchases may be made by calling the Superintendent of Documents on (202) 512-1803.)

Dairy Plants Surveyed and Approved for USDA Grading Service

Grading and Inspection, General Specifications for Approved Plants and Standards for Grades of Dairy Products (7 CFR Part 58)

U.S. Standards for Grades of Nonfat Dry Milk (Spray Process)

(Copies of these documents are available from: Dairy Standardization Branch, Dairy Programs, Agricultural Marketing Service, U. S. Department of Agriculture, STOP 0230, 1400 Independence Ave., SW, Washington, DC 20250.) These documents can be viewed on the Internet at: *www.ams.usda.gov/dairy/stand.htm*.

U. S. Standards for Condition of Food Containers

(Copies of the United States Standards for Condition of Food Containers are available from: Chairperson, Condition of Container Committee, U.S. Department of Agriculture, STOP 0243, 1400 Independence Ave., SW Washington, DC 20250-0243.)

U.S. ENVIRONMENTAL PROTECTION AGENCY (EPA)

National Primary Drinking Water Regulations

(Copies of the National Primary Drinking Water Regulations are available from: Office of Ground Water and Drinking Water, U.S. Environmental Protection Agency, Mail Code 4601, 401 M Street, Washington, DC 20460.)

2.2 Non-Government publications. The following documents form a part of this document to the extent specified herein. Unless otherwise specified, the issues of the documents which are DoD adopted are those listed in the issue of the DODISS specified in the solicitation. Unless otherwise specified, the issues of documents not listed in the DODISS are the issues of the documents cited in the solicitation.

AMERICAN NATIONAL STANDARDS INSTITUTE

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

(Copies of ANSI/ASQC Z1. 4 Sampling Procedures and Tables for Inspection by Attributes are available from: American Society for Quality Control, 611 East Wisconsin Avenue, Milwaukee, WI 53202.)

AMERICAN OIL CHEMISTS' SOCIETY

Official Methods and Recommended Practices of the American Oil Chemists' Society

(Copies of Official Methods and Recommended Practices of the American Oil Chemists' Society may be obtained from: AOCS, P.O. Box 3489, Champaign, IL 61826-3489.)

ASSOCIATION OF OFFICIAL ANALYTICAL CHEMISTS (AOAC)

Official Methods of Analysis of the Association of Official Analytical Chemists International

(Copies of Official Methods of Analysis, including the "16th Edition" of the Association of Official Analytical Chemists International may be obtained from: AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.)

NATIONAL ACADEMY OF SCIENCES

Food Chemicals Codex

(Copies of the Food Chemical Codex may be purchased from: National Academy Press, 2101 Constitution Avenue, N W, Washington, DC 20418.)

(Technical society and technical association documents are generally available for reference from libraries. They are also distributed among technical groups and using Federal agencies.)

2.3 Order of precedence. In the event of a conflict between the text of this document and the references cited herein, the text of this document takes precedence. Nothing in this document, however, supersedes applicable laws and regulations unless a specific exemption has been obtained.

3. REQUIREMENTS

3.1 Ingredients. All ingredients shall be clean, sound, wholesome, and free from foreign material, evidence of rodent or insect infestation, extraneous material, off-odors, off-flavors, and off-colors.

3.1.1 Eggs, whole, liquid. Liquid whole eggs shall have been processed under USDA inspection in accordance with USDA Regulations Governing the Inspection of Eggs and Egg Products (9 CFR 590). Whole eggs shall be prepared from egg yolks and egg whites in their natural proportions as broken directly from the shell egg as evidenced by a USDA Egg Inspection Certificate. The certificate shall state the time of breaking and shall accompany the liquid whole eggs. Pasteurization or such other treatment is deemed to permit the adding of safe and suitable substances (other than chemical preservatives) that are essential to the method of pasteurization or other treatment used. Liquid egg products shall be held at a temperature of 40° F (4° C) or below without freezing and shall be held not more than 72 hours from time of breaking until the start of formulation.

3.1.2 Milk, solids, nonfat. The nonfat milk solids shall be derived from either high-heat concentrated/condensed skim milk (see 3.1.2.1) or high-heat nonfat dry milk (see 3.1.2.2).

3.1.2.1 Milk, skim, concentrated/condensed, high-heat. The high-heat concentrated/condensed skim milk shall comply with the following requirements:

a. Whey protein nitrogen, not more than 1.5 mg per gram.

b. Aerobic plate count, not more than 30,000 CFU per gram.

c. *Coliform* count, not more than 10 per gram.

d. The age of product shall not exceed 72 hours from the time the evaporation process is completed until the time of preparation of the egg mix (see 3.2). During this time, the concentrated skim milk shall not have exceeded 45° F (7°C).

e. The product shall be free from odors and/or flavors such as oxidized, fruity, bitter, stale, or sour.

3.1.2.2 Milk, nonfat, dry, high-heat. Nonfat dry milk shall be U.S. Extra Grade, U.S. High Heat of the U.S. Standards for Grades of Nonfat Dry Milk (Spray Process) and U.S. Heat Treatment Classification. The nonfat dry milk shall not be older than 90 days at the time of use.

3.1.3. Corn oil. The corn oil shall have a clean, bland flavor and shall have been bleached, winterized, and deodorized. The oil shall be stabilized with antioxidants (active ingredients) BHA, BHT, TBHQ, propylgallate, and citric acid) which comply with Food Chemicals Codex and in amounts which comply with FDA regulations. In addition, the corn oil shall meet the following requirements:

a. Fat stability, Active Oxygen Method (AOM), not less than 25 hours

b. Free fatty acid (as oleic), not more than 0.10 percent

c. Peroxide value not more than 1.0 milliequivalent per kilogram, determined 14 days after deodorization.

3.1.4 Salt. Salt shall be non-iodized, white, refined sodium chloride with or without anti-caking agents. The salt shall comply with the Food Chemicals Codex.

3.1.5 Color, yellow. Yellow coloring, when used, shall be U.S. Food and Drug Administration (FDA) approved natural color or a certified FD&C dye.

3.1.6 Nitrogen gas. The nitrogen packaging gas shall be of Food Grade quality and may consist of pure nitrogen gas or a mixture of nitrogen and approximately 10 percent carbon dioxide plus other inert gases in the atmosphere, but shall contain no more than 0.05 percent of oxygen.

3.1.7 Water. Water used for formulation and washing shall conform to the National Primary Drinking Water Regulations.

3.2 Preparation and further processing. Processing shall be on a continuous basis.

3.2.1 Preparation of nonfat dry milk. When nonfat dry milk is used in lieu of concentrated skim milk, the nonfat dry milk shall be reconstituted to yield a concentrated skim milk solution with not less than 30 percent total solids content.

3.2.2 Preparation of the egg mix. The egg mix shall be formulated and prepared as follows:

a. A total solids content test shall be performed on every lot of liquid whole eggs and concentrated skim milk (see 4.3.2).

b. The total solids content test results shall be used to calculate the percentage of egg and milk solids to be used in the formulation of the liquid slurry.

c. The liquid slurry shall be formulated and blended by combining in proper proportions liquid whole eggs, concentrated skim milk (or reconstituted nonfat dry milk based on total solids content), corn oil, and salt so that the calculated composition of finished egg mix complies with the following:

Ingredients	Percent (by weight)
Whole egg solids	-Not less than 51.0
Milk solids nonfat	-Not less than 30.0
Corn Oil	-Not less than 15.0
Salt	-Not less than 1.75

d. Percentage of ingredients shall be adjusted as necessary to assure compliance with finished product requirements.

e. In the event that more product is blended than can be homogenized and pasteurized within 2 hours or there is a delay of 30 minutes or more, the egg mix shall be cooled to 28°F to 40° F (-2° C to 4°C) within 2 hours of blending and held at that temperature until processed. In no case shall the unpasteurized mix be held more than 8 hours.

3.3 Homogenization and pasteurization of the liquid egg mix. The blended liquid egg mix shall be homogenized prior to pasteurization. The unpasteurized liquid egg mix slurry shall be homogenized and pasteurized within 2 hours following blending. Pasteurization of the liquid egg mix shall be accomplished by one of the following methods:

a. The homogenized mixture shall be heated to a temperature of 152° F (67° C) or higher and held at that temperature for not less than 1 minute, then heated to a temperature of not less than 165° F (74° C) and held at that temperature for not less than 2 seconds. These two heat treatments shall be a continuous procedure with no break in operations. Steam infusion systems may be used, provided these systems are approved and are accomplished in accordance with such provisions as may be required.

b. The homogenized mixture shall be heated to a temperature of not less than 152° F (67° C) and held at that temperature for not less than 2.5 minutes.

c. The homogenized mixture shall be heated to a temperature of not less than 150° F (66° C) and held at that temperature for not less than 4.3 minutes.

The blended, homogenized, pasteurized product may be held for not more than 8 hours in the temperature range of 28° F to 40° F (-2° C to 4° C) prior to spray drying.

3.3.1 Product spray drying. The spray dryer shall be of the continuous product removal type.

a. Wet collectors may be used provided that they are a sanitary design approved by USDA and the liquid egg mix is not recycled. The wet collectors must be operated so that the finished product meets the requirements of 3.5.

b. Sweep-down, dust-house, and brush bag powder shall not be used.

c. The spray dried powder shall be cooled to 100° F (38°C) or below when discharged from the mechanical cooling unit.

3.4 Can filling and sealing. Each can shall be filled with product so as to conform to the finished product requirements and to the following requirements:

a. The spray-dried cooled egg mix shall be filled into cans under an atmosphere of nitrogen so as to comply with the headspace oxygen content requirements.

b. If not filled in cans immediately after cooling, the finished egg mix may be held for further processing providing that:

-storage does not exceed 10 days

-temperature during storage does not exceed 100º F (38° C), and

-the product is stored in a clean container that protects the product from contamination.

3.5 Finished product requirements. The finished product shall conform to the following requirements:

a. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

b. There shall be no foreign odor or flavor such as, but not limited to, rancid, scorched, burnt, stale, sour, musty, moldy, or sulfurous.

c. The product shall be light yellow in color, with no color foreign to the product.

d. The product shall be free from lumps, which will not fall apart under light finger pressure prior to reconstitution.

e. The product shall reconstitute readily to produce a smooth mixture and shall have a minimum palatability score of 7 (see 4.1.3.6).

f. Net weight of individual can shall be not less than 19.75 ozs (560 g).

g. Average net weight shall be not less than 20 ozs (567 g).

3.5.1 Analytical requirements. The analytical requirements shall be as follows:

a. Moisture content shall be not more than 2.0 percent.

b. Salt content shall be not more than 1.75 percent by weight.

c. Oxygen content of headspace gas shall not exceed 2.0 percent determined at least 7 days after packaging.

d. Aerobic plate count shall not exceed 25,000 CFU/g.

e. The *E. coli* count shall have no positive tubes in the standard 3 tube MPN technique.

f. The *salmonella* test shall be negative in 25 gm.

3.6 Plant qualification. The egg components and the finished product shall be produced under USDA inspection and in compliance with the Egg Products Inspection Act. USDA certificates shall be furnished with each lot of the dehydrated egg mix. The high-heat concentrated/condensed skim milk and/or U.S. Extra Grade, U.S. High-Heat Nonfat Dry Milk shall be produced in a facility in compliance with the provisions of the General Specifications for Approved Plants and Standards for Grades of Dairy Products and listed in the Publication Dairy Plants Surveyed and Approved for USDA Grading Service.

3.7 Federal Food, Drug, and Cosmetic Act. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

4. QUALITY ASSURANCE PROVISIONS

4.1 Quality conformance inspection. Unless otherwise specified, sampling for inspection shall be performed in accordance with ANSI/ASQC ZI.4.

4.1.1 Component and material inspection. Components and materials shall be inspected in accordance with all the requirements of referenced documents unless otherwise excluded, amended, modified, or qualified in this document or applicable purchase document.

4.1.1.1 Ingredient and component examination. Conformance of ingredients and components to identity, condition, and other requirements specified in 3.1 shall be certified by the ingredient supplier or ingredient manufacturer, or compliance be verified by examination of pertinent

labels, markings, U.S. Grade Certificates, certificates of analyses, or other such valid documents acceptable to the inspection agency. If necessary, each ingredient shall be examined organoleptically or inspected according to generally recognized test methods, such as the standard methods described in the Official Methods of Analysis of the Association of Official Analytical Chemists and in the Official and Tentative Methods of the American Oil Chemists' Society, to determine conformance to the requirements. Any nonconformance to an identity, condition, or other requirement shall be cause for rejection of the ingredient or component lot or of any involved product.

4.1.2 In-process examination. In-process examination shall be performed to determine conformance to the preparation, processing, can interior coating, filling, sealing, and packaging requirements. Any nonconformance revealed by actual examination or by review of records of time, temperature, and formulation or of other valid documents shall be cause for rejection of the involved product.

4.1.3 Filled can inspection. The inspection lot shall consist of all products packaged in one production day. The USDA reserves the right to separate the inspection lot into smaller inspection lots.

4.1.3.1 Net weight inspection. Randomly select 30 filled and sealed cans from the inspection lot and separately weigh the containers. Subtract the average tare weight (determined by randomly selecting and weighing 30 of the empty cans and lids used in preparing the product and dividing the total weight by 30) from the weight of each can in the sample. The results shall be reported to the nearest 1.5 g (.05 oz.). If the average net weight is less than 567 g (20 ozs.) or if the net weight of any individual can is less than 560 g (19.75 ozs.), the lot shall be rejected.

4.1.3.2 Product inspection. The sample size shall be as indicated by the double sampling plan specified by table I. The cans shall be selected at random from the lot. The cans shall be opened and inspected for defects listed in table II.

TABLE I. Double sampling plan for product inspection 1/

Lot size (cans)	Sample size (No.of cans)	Cumulative sample	Acceptance number	Rejection number
0 to 3200	8	--	0	2
	8	16	1	2
3201 to 35000	13	--	0	3
	13	26	3	4

1/ a. If no defects are found in the first sample, the lot shall be accepted.

b. If the number of defects found in the first sample equals or exceeds the rejection number, the lot shall be rejected.

c. If the number of defects found in the first sample exceeds the acceptance number but is less than the rejection number, the second sample shall be inspected. Defects found in the first and second samples shall be combined and if the number of defects in the cumulative sample equals or exceeds the rejection number, the lot shall be rejected.

TABLE II. Product defects 1/

Category	Defect
Major	Dry product
101	Product not light yellow in color
102	Product not free from lumps which do not fall apart under light finger pressure
Major	Reconstituted product 2/
103	Reconstituted product not a smooth mixture

1/ The presence of foreign material (such as but not limited to glass, dirt insect parts, hair, wood, metal), foreign odor, or flavor (i.e. scorched, rancid, musty, moldy, sulfurous, sour, stale), shall be cause for rejection of the lot.

2/ The dry product shall be fully reconstituted in accordance with the directions on the can label.

4.1.3.3 Product analytical inspection. Eight filled and sealed cans of finished product shall be selected at random from the lot. The contents of each can shall be tested for moisture, salt, oxygen, *E. coli*, and aerobic plate count, and 3 of the 8 cans shall be tested for *salmonella*. One or more test failures for analytical characteristics shall be cause for rejection of the lot.

4.1.3.4 Analytical testing. Analytical testing shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified below:

Test	Method
Moisture	927.05
Salt	935.47
Aerobic plate count	990.12, 966.23
E. coli	966.23 and 966.24

Test	Method
Salmonella	967.25, 967.27, 967.28, 986.35, 991.13, 996.08
Oxygen	1/

1/ The determination of the oxygen content in the headspace gas shall be by using an electronic oxygen analyzer which operates on the principle of the difference in partial pressure of oxygen between the oxygen reference and the oxygen content of the sample as detected by a porous zirconia sensor, such as the Illinois Instrument Analyzer or its equivalent: or on the principle of paramagnetic resonance such as the Servomex analyzer, or its equivalent. The oxygen analyzer shall be calibrated to a known standard prior to testing the headspace gas of the product.

4.1.3.5. Test results. The test results for oxygen and moisture shall be reported to the nearest 0.1 percent. The test results for salt content to the nearest 0.01 percent. The test results for aerobic plate count to the nearest 100/g, and *E. coli* to the nearest 0.1/g. The test results for *salmonella* shall be reported as negative or positive in 25 g.

4.1.3.6 Product palatability test. Eight randomly selected cans shall be sent to the laboratory designated by the Food Safety and Inspection Service, U.S. Department of Agriculture, for certification of palatability testing in accordance with 7 CFR Part 55 Subpart B. The product shall be rejected if not found to have a minimum palatability score of 7.

4.1.4 Can leakage examination. Cans shall be inspected for leakage. The sample unit shall be one filled and sealed can. The lot size shall be expressed in cans. The sealed cans shall be examined for leakage by submerging the can in water contained in a vacuum dessicator, Mead Tester, or equivalent device, and drawing a vacuum of 10 inches of mercury (atmospheric pressure 29.9 inches of Hg) for at least 30 seconds. A leak is indicated by a steady progression of bubbles and is a major defect. Isolated bubbles caused by air entrapped in the double seam are not considered signs of leakage. The inspection level shall be S-3 and the AQL, expressed as defects per hundred units, shall be 1.5.

4.1.5 Can condition examination. Examination of filled and sealed cans shall be in accordance with the U.S. Standards for Condition of Food Containers.

4.1.6 In-process examination. In-process examination shall be performed to determine conformance to the preparation and processing requirements. Any nonconformance revealed by actual examination or by review of records of time, temperature, and formulation or of other valid documents shall be cause for rejection of the involved product.

4.1.7 Shipping container examination. Shipping containers shall be examined for defects in assembly, closure, and reinforcement (when applicable) in accordance with U.S. Standards for Condition of Food Containers.

5 PACKAGING

5.1 Packaging. For acquisition purposes, the packaging requirements shall be as specified in the contract or order (see 6.1). When actual packaging of material is to be performed by DoD personnel, these personnel need to contact the responsible packaging activity to ascertain requisite packaging requirements. Packaging requirements are maintained by the Inventory Control Point's packaging activity within the Military Department or Defense Agency, or within the Military Department's System Command. Packaging data retrieval is available from the managing Military Department's or Defense Agency's automated packaging files, CD-ROM products, or by contacting the responsible packaging activity.

5.1.1 Cans. The following information, and directions for use, as applicable, shall appear on one end of the can:

THIS PRODUCT IS GAS PACKED.

DIRECTIONS FOR USE

Egg mix, Dehydrated – Directions for Use. For 404 by 700 can:

(1) Place contents of can 20 oz (567 g) in mixing bowl, stir with a wire whip.

(2) Measure 1.5 qts (1.4 L) lukewarm water. DO NOT USE MILK. Add 1/3 of the water and whip until a smooth paste is formed; add remaining water and and whip until blended. NOTE: Mixture will be thick. Do not add additional water.

(3) Pour about 1 qt (.94 L) egg mixture on lightly greased griddle, preheated to 325° F (163° C). Cook slowly to desired firmness, stirring occasionally. Eggs do not become more firm after removal from heat.

(4) Serve at once. Makes 30 servings, about 1/3 cup each.

For French Toast batter, add 6 oz (2/3 cup) more water, 1/3 oz (1½ tsp) salt, 2½ oz (5 tbsp) granulated sugar.

1 oz (¼ cup) dehydrated product and 2½ oz (5 tbsp) water may be used for 2 fresh, whole shelled eggs in recipes; see AFRS Card A-8 for egg equivalents and alternate preparation method.

Do not use reconstituted egg mix in uncooked salad dressings or other recipes that do not require cooking. Reconstituted dehydrated egg mix should be used within one hour unless refrigerated. Do not hold overnight.

6. NOTES

6.1 Ordering data. Acquisition documents should specify the following:

a. Title, number, and date of this document.

b. Packaging requirements (see 5.1).

6.2 Appropriate level of pack. Based on the conditions known or expected to be encountered during shipment, handling, and storage of the specific item being procured, the contracting officer should select the appropriate level of pack in accordance with the criteria established in AR-700-15/NAVSUPINST 4030.28/ AFR 71-6/MCO 4030.14 D or DSAR 4145.7, as applicable.

6.3 Homogenization. In practice it has been found that effective homogenization has been obtained by homogenizing at a temperature of between 125° F to 135° F (52° C to 57° C) and at a pressure of 1500 psig using single stage or 1500/500 psig on two-stage homogenizers. Homogenization must precede the pasteurization.

6.4 Storage and shelf-life. The product has a long shelf-life and has been found to be acceptable after one-year storage at 100° F (38° C). Storage in a cool dry location will improve stability and will increase acceptability when subjected to long storage. Product should not be stored in open containers since the product will readily pick up moisture, resulting in lumping and the possibility of microbial spoilage. Product which has been stored at elevated temperature may show slightly distended ends because of thermal expansion of the packing gases.

6.5 Subject term (key word) listing.

Dehydration
Eggs
Ration

Custodians:

Army - GL
Navy - SA
Air Force - 35

Review activities:

Army - MD, QM
Navy – MC

Civil agency coordinating activity:

USDA - FV

Preparing activity:

DLA-SS

(Project No. 8910-P051)

STANDARDIZATION DOCUMENT IMPROVEMENT PROPOSAL

INSTRUCTIONS

1. The preparing activity must complete blocks 1, 2, 3, and 8. In block 1, both the document number and revision letter should be given.

2. The submitter of this form must complete blocks 4, 5, 6, and 7, and send to preparing activity.

3. The preparing activity must provide a reply within 30 days from receipt of the form.

NOTE: This form may not be used to request copies of documents, nor to request waivers, or clarification of requirements on current contracts. Comments submitted on this form do not constitute or imply authorization to waive any portion of the referenced document(s) or to amend contractual requirements.

I RECOMMEND A CHANGE:	**1. DOCUMENT NUMBER** MIL-DTL-43377E	**2. DOCUMENT DATE** *(YYYYMMDD)* 1999/12/23

3. DOCUMENT TITLE
Egg Mix, Dehydrated

4. NATURE OF CHANGE *(Identify paragraph number and include proposed rewrite, if possible. Attach extra sheets as needed.)*

5. REASON FOR RECOMMENDATION

6. SUBMITTER

a. NAME *(Last, First, Middle Initial)*	b. ORGANIZATION	
c. ADDRESS *(Include ZIP Code)*	d. TELEPHONE *(Include Area Code)* (1) Commercial (2) DSN *(If applicable)*	**7. DATE SUBMITTED** *(YYYYMMDD)*

8. PREPARING ACTIVITY

a. NAME Commander, Defense Supply Center Philadelphia	b. TELEPHONE *(Include Area Code)* (1) Commercial (215) 737-4435 (2) DSN 444-4435
c. ADDRESS *(Include ZIP Code)* ATTN: DSCP-HSL 700 Robbins Ave. Philadelphia, PA 19111-5092 or fax (215) 737-2963	**IF YOU DO NOT RECEIVE A REPLY WITHIN 45 DAYS, CONTACT:** Defense Standardization Program Office (DLSC-LM) 8725 John J. Kingman Road, Suite 2533 Fort Belvoir, Virginia 22060-6221 Telephone (703) 767-6888 DSN 427-6888

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