

SECTION C

This document covers Egg Mix, Pasteurized, Dehydrated, Uncooked, Butter-Flavored, packaged in a No. 10 metal can (603 x 700) and Egg Mix, Pasteurized, Dehydrated, Uncooked, packaged in a No. 3 can (404 x 700) for use by the Department of Defense as components of operational rations.

C-1 ITEM DESCRIPTION

PCR-E-014, EGG MIX, PASTEURIZED, DEHYDRATED, UNCOOKED, PACKAGED IN A METAL CAN, SHELF STABLE

Types.

- Type I** - Freeze-dried, butter-flavored, in a No. 10 metal can (603 x 700)
- Type II** - Spray-dried, in a No. 3 metal can (404 x 700)

C-2 PRODUCT REQUIREMENTS

A. Product standard. A sample shall be subjected to first article (FA) or product demonstration model (PDM) inspection as applicable, in accordance with the tests and inspections of Section E of this Product Contract Requirements (PCR) document. The approved sample shall serve as the product standard. Should the contractor at any time plan to, or actually produce the product using different raw material or process methodologies from the approved Product Standard, which result in a product non comparable to the Product Standard, the contractor shall arrange for a new or alternate FA or PDM approval. In any event, all product produced must meet all requirements of this document including Product Standard comparability.

B. Shelf life. The packaged product shall meet the minimum shelf life requirement of 36 months at 80°F.

C. Powdered product.

(1) Appearance.

a. General. The finished product shall be dehydrated egg mix and shall be a free flowing homogenous mixture. The packaged food shall be free from foreign materials.

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

(2) Odor. The packaged Type I food shall have an odor of dehydrated, butter-flavored egg mix. The packaged Type II food shall have an odor of dehydrated egg mix. The packaged (Types I and II) food shall be free from foreign odors and flavors.

(3) Texture. The product shall be free from lumps.

D. Rehydrated product. The product shall reconstitute readily and shall show complete water penetration. The reconstituted product shall be cooked according to package directions and shall be cooked scrambled eggs.

(1) Appearance.

a. General. The reconstituted product shall have the appearance of cooked scrambled eggs.

b. Color. The reconstituted product shall be light yellow in color, with no color foreign to the product.

(2) Odor and flavor. The Type I food shall have an odor and flavor of cooked scrambled eggs with butter. The Type II food shall have an odor and flavor of cooked scrambled eggs. The packaged food (Types I and II) food shall be free from foreign odors and flavors.

(3) Texture. The cooked egg mix (Types I and II) shall be moist and tender and shall have a texture of cooked scrambled eggs. There shall be no syneresis.

E. Net weight.

(1) Type I. The average net weight shall be not less than 1400 grams (49.5 ounces). No individual can shall have a net weight of less than 1390 grams (49.0 ounces).

(2) Type II. The average net weight shall be not less than 567 grams (20.0 ounces). No individual can shall have a net weight of less than 561 grams (19.8 ounces).

F. Palatability and overall appearance. The finished product shall be equal to or better than the approved product standard in palatability and overall appearance.

G. Analytical requirements.

(1) Moisture content. The moisture content of any individual can shall not be greater than 2.0 percent.

(2) Sodium content. The Type I sodium content of any individual can shall not be greater than 2500 mg/100 grams. The Type II sodium content of any individual can shall not be greater than 1100 mg/100 grams.

H. Microbiological requirements.

(1) Aerobic plate count. The aerobic plate count shall not exceed 25,000 CFU/g.

(2) E. coli count. The E. coli count shall have no positive tubes in the standard 3 tube MPN.

(3) Salmonella. The salmonella test shall be negative in 25 grams.

I. Oxygen content. Oxygen content of the headspace gas shall not exceed 2.0 percent. Product shall be tested no more than 48 hours after packaging.

J. Ingredients.

(1) Eggs. 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.

(2) Milk. The 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) 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:

- Fat stability, Active Oxygen Method (AOM), not less than 25 hours
- Free fatty acid (as oleic), not more than 0.10 percent
- Peroxide value not more than 1.0 milliequivalent per kilogram, determined 14 days after deodorization.

K. Formulation for Type I egg mix. The liquid slurry shall be formulated by blending the following ingredients in the proportions specified. The blended liquid egg mix shall be homogenized prior to pasteurization.

PCR-E-014
30 October 2003

<u>Ingredients</u>	<u>Percent by weight</u>
Eggs, whole, liquid (25 percent minimum solids)	Not less than 84.5
Water	Not more than 9.0
Milk, nonfat, dry	Not more than 6.0
Salt <u>1/</u>	Not more than 1.5
Butter flavor <u>2/</u>	Not less than 0.1

1/ Salt may be adjusted as necessary to meet the product requirements for sodium.

2/ Natural Non-Dairy Flavor #523 – Liquid (Butter Type) produced from Edlong Flavors, Elk Grove Village, IL performs satisfactorily in this product.

L. Type II egg mix finished product composition. A total solids content test shall be performed on every lot of liquid whole eggs and concentrated skim milk. 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. 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 the finished dry egg mix complies with the following. The blended liquid egg mix shall be homogenized prior to pasteurization.

<u>Ingredients</u>	<u>Percent by weight</u>
Whole egg solids	Not less than 51.0
Milk solids, nonfat	Not less than 30.0
Corn oil	Not less than 15.0
Salt <u>1/</u>	Not more than 1.75

1/ Salt may be adjusted as necessary to meet the product requirements for sodium.

M. Processing.

(1) Pasteurization. The liquid egg mixes (Types I and II) shall be pasteurized in accordance with USDA Egg Inspection guidelines. The pasteurized egg mix may be held at 28°F to 40°F for not more than 48 hours prior to drying.

(2) Dehydration.

a. Type I, freeze-drying. The product shall be freeze dehydrated at an absolute pressure not to exceed 1.5 millimeters of mercury, and a product temperature, as indicated by suitable instruments of not more than 150°F. If the platen temperature is maintained at 155°F or below with radiant heating, the product temperature may be disregarded. Momentary increases in pressure for short periods of time due to operational factors may be permitted, providing the finished product criteria are met. After dehydration is completed, the pressure

shall be equalized to atmospheric level with nitrogen and the product shall be packaged as specified below.

b. Type II, spray drying. The spray dryer shall be of the continuous product removal type. Sweep down, dust house, and brush bag powder shall not be used. The spray dried powder shall be cooled to 100°F or below when discharged from the mechanical cooling units. Wet collectors may be used provided that they are a sanitary design approved by USDA and the liquid egg mix is not recycled.

N. Can filling and sealing. The product shall be completely packaged within 96 hours from drying. During the interim, the product shall be adequately protected from moisture and oxygen. If the product can not be completely packaged within 96 hours, then the remaining product shall be adequately protected from moisture and oxygen by either holding under a nitrogen atmosphere with 2.0 percent or less oxygen, or under a vacuum of at least 27 inches of mercury (27 Hg) for the entire period. If vacuum is used, it shall be broken with nitrogen. Product may be held for a period not to exceed 10 days prior to packaging into cans.

SECTION D

D-1 PACKAGING

A. Commercial packaging. A net weight of 1400 grams (49.5 ounces) of Type I dehydrated egg mix shall be unit packed in a No. 10 metal can (603 x 700) and 567 grams (20.0 ounces) of Type II dehydrated egg mix shall be packaged in a No. 3 metal can (404 x 700) in accordance with good commercial practice. The filled can shall be hermetically sealed under an atmosphere of nitrogen. The filled, sealed, and processed can shall conform to the United States Standards for Condition of Food Containers. The can shall not leak when tested in accordance with E-6,A(3).

B. Export packaging. A net weight of 1400 grams (49.5 ounces) of Type I dehydrated egg mix shall be packaged in a No. 10 metal can (603 x 700) and 567 grams (20.0 ounces) of Type II dehydrated egg mix shall be packaged in a No. 3 metal can (404 x 700) in accordance with good commercial practice. The filled can shall be hermetically sealed under an atmosphere of nitrogen. The can shall be an open-top style, round metal can, with welded side seam and compound-lined, double-seamed ends. The can shall be made throughout from not less than 0.25 pound per base box electrolytic tin plate. Alternatively, the cans may be fabricated from ECCS plate, fully enameled both inside and out. In addition, the cans shall be beaded to provide paneling resistance. The entire inside area of the can shall be coated with enamel. The filled, sealed, and processed can shall conform to the United States Standards for Condition of Food Containers. The can shall not leak when tested in accordance with E-6,A(3).

D-2 LABELING

A. Labeling of metal cans. Labeling of metal cans shall be as specified in DSCP FORM 2997, Labeling of Metal Cans for Subsistence.

(1) **Type I**. The following information shall appear on the body or one end of the can:

Egg mix, Dehydrated (Freeze-dried)

THIS PRODUCT IS GAS PACKED

DIRECTIONS FOR USE – 603 by 700 can (No. 10 can)

- (1) Place contents of can (1400 grams or 49.5 ounces) in mixing bowl.
- (2) Measure 19 cups of cold water. DO NOT USE MILK. Add the water to the egg mix and whip until smooth with a wire whip. Do not add additional water.
- (3) Pour about 1 quart egg mixture on lightly greased griddle, preheated to 325°F. Cook slowly to desired firmness, stirring occasionally. Eggs do not become more firm after removal from heat.
- (4) Serve at once. Makes 50 servings, about 1/2 cup each.

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.

(2) **Type II**. The following information shall appear on the body or one end of the can:

Egg mix, Dehydrated (Spray-dried)

THIS PRODUCT IS GAS PACKED

DIRECTIONS FOR USE - 404 by 700 can (No. 3 can)

- (1) Place contents of can (567 grams or 20.0 ounces) in mixing bowl, stir with a wire whip.
- (2) Measure 1-1/2 quarts lukewarm water. DO NOT USE MILK. Add 1/3 of the water and whip until a smooth paste is formed; add remaining water and whip until blended. NOTE: Mixture will be thick. Do not add additional water.

(3) Pour about 1 quart egg mixture on lightly greased griddle, preheated to 325 °F. 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 2/3 cup more water, 1/3 oz (1-1/2 tsp) salt, 2-1/2 oz (5 tbsp) granulated sugar.

(1 ounce (1/4 cup) dehydrated product and 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 which do not require cooking. Reconstituted dehydrated egg mix should be used within one hour unless refrigerated. Do not hold overnight.

D-3 PACKING

A. Commercial packing. Six cans of Type I product or twelve cans of Type II product shall be packed in a shipping container complying with the National Motor Freight Classification or the Uniform Freight Classification.

B. Export packing. Six cans of Type I product or twelve cans of Type II product shall be packed in a snug-fitting fiberboard shipping container conforming to style RSC, grade W5c or W5s of ASTM D5118/D5118M-95 (2001), Standard Practice for Fabrication of Fiberboard Shipping Boxes. Each shipping container shall be closed and reinforced with nonmetallic strapping or pressure-sensitive adhesive filament-reinforced tape in accordance with ASTM D1974-98, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes.

D-4 UNITIZATION

A. Unit loads. Unit loads shall be as specified in DSCP FORM 3507, Loads, Unit: Preparation of Semiperishable Subsistence Items.

D-5 MARKING

A. Shipping containers and unit loads. Marking of shipping containers and unit loads shall be as specified in DSCP FORM 3556 Marking Instructions for Boxes, Sacks and Unit Loads of Perishable and Semiperishable Subsistence.

SECTION E INSPECTION AND ACCEPTANCE

The following quality assurance criteria, utilizing ANSI/ASQC Z1.4-1993, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, Single Sampling Plans indicated in ANSI/ASQC Z1.4-1993 will be utilized. When required, the manufacturer shall provide the certificate(s) of conformance to the appropriate inspection activity. Certificate(s) of conformance not provided shall be cause for rejection of the lot.

A. Definitions.

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

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

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

B. Classification of inspections. The inspection requirements specified herein are classified as follows:

(1) Product standard inspection. The first article or product demonstration model shall be inspected in accordance with the provisions of this document and evaluated for overall appearance and palatability. Any failure to conform to the product requirements or any appearance or palatability failure shall be cause for rejection of the lot. The approved first article or product demonstration model shall be used as the product standard for periodic review evaluations. All food components that are inspected by the USDA shall be subject to periodic review sampling and evaluation. The USDA shall select sample units during production of contracts and submit them to the following address for evaluation:

US Army Research, Development and Engineering Command
Natick Soldier Center
AMSRD-NSC-CF-F
15 Kansas Street
Natick, MA 01760-5018

One lot shall be randomly selected during each calendar month of production. Two (2) sample units of each item produced shall be randomly selected from that one production lot. The two (2) sample units shall be shipped to Natick within five working days

from the end of the production month and upon completion of all USDA inspection requirements. The sample units will be evaluated for the characteristics of appearance, odor, flavor, texture and overall quality.

(2) Conformance inspection. Conformance inspection shall include the examinations and the methods of inspection cited in this section.

E-5 QUALITY ASSURANCE PROVISIONS (PRODUCT)

A. Product examination. The finished product shall be examined for compliance with the product requirements specified in Section C of this document utilizing the double sampling plans indicated in ANSI/ASQC Z1.4 - 1993. The lot size shall be expressed in cans. The sample unit shall be the contents of one can. The inspection level shall be S-3 and the acceptable quality level (AQL), expressed in terms of defects per hundred units, shall be 1.5 for major defects and 6.5 for minor defects. Defects and defect classifications are listed in table I below.

TABLE I. Product defects 1/ 2/

Category	Defect
<u>Major</u>	<u>Minor</u>
101	Type I product not dehydrated, butter-flavored egg mix.
102	Type II product not dehydrated egg mix.
<u>Powdered product</u>	
<u>Appearance</u>	
201	Egg mix not free flowing or not a homogenous mixture.
202	Egg mix not light yellow in color.
<u>Odor</u>	
103	The Type I packaged food does not have an odor of dehydrated, butter-flavored egg mix.
104	The Type II packaged food does not have an odor of dehydrated egg mix.
<u>Texture</u>	
203	Presence of hard lumps. <u>3/</u>

TABLE I. Product defects cont'd 1/ 2/

<u>Category</u>	<u>Defect</u>
<u>Major</u>	<u>Minor</u>
	<u>Weight</u>
	204 The Type I net weight of an individual can is less than 1390 grams (49.0 ounces). <u>4/</u>
	205 The Type II net weight of an individual can is less than 561 grams (19.8 ounces). <u>5/</u>
	<u>Rehydrated product 6/</u>
	<u>Appearance</u>
105	The product does not reconstitute readily or does not show complete water penetration.
106	Not cooked scrambled eggs appearance.
	206 Not light yellow in color.
	<u>Odor and flavor</u>
107	When cooked according to package directions, the Type I egg product does not have the odor or flavor of cooked scrambled eggs with butter.
108	When cooked according to package directions, the Type II egg product does not have the odor or flavor of cooked scrambled eggs.
	<u>Texture</u>
	207 Cooked egg product not moist or not tender.
	208 Evidence of syneresis.

1/ Presence of any foreign materials such as, but not limited to dirt, insect parts, hair, wood, glass, metal, or mold, or any foreign odors or flavors such as, but not limited to burnt, scorched, rancid, sour, or stale shall be cause for rejection of the lot. Foreign flavor is not applicable to powdered product.

2/ Finished product not equal to or better than the approved product standard in palatability and overall appearance shall be cause for rejection of the lot. Palatability not applicable to powdered product.

3/ Lumps that do not fall apart under light pressure between fingers shall be scored as a defect.

4/ Type I sample average net weight less than 1400 grams (49.5 ounces) shall be cause for rejection of the lot.

5/ Type II sample average net weight of less than 567 grams (20.0 ounces) shall be cause for rejection of the lot.

6/ Prepare egg mix in accordance with instructions on can.

B. Methods of inspection.

(1) Shelf life. The contractor shall provide a certificate of conformance that the product has a 3 year shelf life when stored at 80°F. Government verification may include storage for 6 months at 100°F or 36 months at 80°F. Upon completion of either storage period, the product will be subjected to a sensory evaluation panel for appearance and palatability and must receive an overall score of 5 or higher based on a 9 point hedonic scale to be considered acceptable.

(2) Net weight. The net weight of the filled and sealed can shall be determined by weighing each sample unit on a suitable scale tared with a representative empty can and lid. Results shall be reported to the nearest 1 gram or 0.1 ounce.

(3) Oxygen content. 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. Results shall be reported to the nearest 0.1 percent. Any result not conforming to the oxygen requirement shall be cause for rejection of the lot.

(4) Analytical. The sample to be analyzed shall be a one-pound composite of dehydrated egg mix from three filled and sealed cans that have been selected at random from one production lot. The composite sample shall be prepared and analyzed in accordance with the following Official Methods of Analysis of AOAC International (OMA).

<u>Test</u>	<u>Method Number</u>
Moisture	927.05
Sodium	985.35, 984.27

Test results for moisture shall be reported to the nearest 0.1 percent. Test results for sodium shall be reported to the nearest 10mg/100 grams. Verification will be conducted through actual testing by a Government laboratory. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

(5) Microbiological testing. The finished product shall be tested for Salmonella. Eight filled and sealed cans shall be selected at random from the lot regardless of lot size. The canned product shall be individually tested in accordance with the Official Methods of Analysis of the AOAC International.

<u>Test</u>	<u>Method Number</u>
Aerobic Plate Count	990.12, 966.23
E. coli	966.23, 966.24
Salmonella	967.25, 967.27, 967.28, 986.35, 991.13, 996.08, 2000.06 D(c)

The test results for aerobic plate count shall be reported to the nearest 100/gram, and E. coli to the nearest 0.1/gram. The test results for salmonella shall be reported as negative or positive in 25 grams. Verification will be conducted through actual testing by a Government laboratory. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

NOTE: The following conditions apply for Salmonella and microbiological testing:

(1) For prepackaged product received from a supplier and is not further processed, the contractor will furnish a Certificate of Analysis that the product represented is Salmonella negative and meets all microbiological requirements.

(2) For bulk product received, the contractor is responsible for providing a certificate of analysis stating that the bulk product is Salmonella negative and meets all microbiological requirements. USDA Salmonella and additional microbiological testing is required for each end item lot and shall be the basis of lot acceptance with respect to Salmonella and other microbiological testing requirements.

E-6 QUALITY ASSURANCE PROVISIONS (PACKAGING AND PACKING MATERIALS, 603 x 700 AND 404 x 700 METAL CAN)

A. Packaging.

(1) Can condition examination. Examination of filled and sealed cans shall be in accordance with the United States Standards for Condition of Food Containers. In addition, scratches, scuffs or abrasions that occur on the outside coating as a result of the filling, sealing, and processing of the cans shall not be scored as a defect.

(2) Can closure examination. Can closures shall be examined visually and by teardowns in accordance with the can manufacturer's requirement and 21 CFR, Part 113, Subpart D, or 9 CFR, Part 318, Subpart G, as applicable. Any nonconformance based on observation of can seam teardowns or on record of can seam teardowns shall be classified as a major defect and shall be cause for rejection of any involved product.

(3) 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 desiccator, 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 indicted 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.

B. Labeling.

(1) Can labeling examination. The can labeling shall be examined in accordance with the requirements of DSCP FORM 2997, Labeling of Metal Cans for Subsistence. Any nonconformance shall be classified as a major defect.

C. Packing.

(1) Shipping container and marking examination. The filled and sealed shipping containers shall be examined for the defects listed in table II below. The lot size shall be expressed in shipping containers. The sample unit shall be one shipping container fully packed. The inspection level shall be S-3 and the AQL, expressed in terms of defects per hundred units, shall be 4.0 for major defects and 10.0 for total defects.

TABLE II. Shipping container and marking defects

Category		Defect
Major	Minor	
101		Marking omitted, incorrect, illegible, or improper size, location sequence or method of application.
102		Inadequate workmanship. <u>1/</u>
	201	Number of cans not as specified.

1/ Inadequate workmanship is defined as, but not limited to, incomplete closure of container flaps, loose strapping, inadequate stapling, improper taping, or bulged or distorted container.

D. Unitization.

(1) Unit load examination. The unit load shall be examined in accordance with the requirements of DSCP FORM 3507, Loads, Unit: Preparation of Semiperishable Subsistence Items. Any nonconformance shall be classified as a major defect.

SECTION J REFERENCE DOCUMENTS

DSCP FORMS

DSCP FORM 2997	Labeling of Metal Cans for Subsistence
DSCP FORM 3507	Loads, Unit: Preparation of Semiperishable Subsistence Items
DSCP FORM 3556	Marking Instructions for Boxes, Sacks and Unit Loads of Perishable and Semiperishable Subsistence

GOVERNMENT PUBLICATIONS

Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder (21 CFR Parts 1-199) and (9 CFR Parts 1-391)
U.S. Standards for Condition of Food Containers
Inspection of Egg and Egg Products (Egg Products Inspection Act 7 CFR)

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY (ASQ)

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

NATIONAL MOTOR FREIGHT TRAFFIC ASSOCIATION, INC.

UNIFORM FREIGHT CLASSIFICATION COMMITTEE

ASTM INTERNATIONAL

D1974-98 Standard Practice for Methods of Closing, Sealing,
and Reinforcing Fiberboard Boxes

D5118/D5118M-95 Standard Practice for Fabrication of Fiberboard
(2001) Shipping Boxes

AOAC INTERNATIONAL

Official Methods of Analysis of the AOAC International