



DEFENSE SUPPLY CENTER PHILADELPHIA DIRECTORATE OF SUBSISTENCE



OPERATIONAL RATIONS BUSINESS UNIT

CUSTOMER ORDERING HANDBOOK & UPDATE

“Feeding America’s Finest”

June 2004

OPERATIONAL RATIONS MISSION STATEMENT



The Operational Rations Business Unit provides streamline management of all Operational Rations Programs and a master strategy for the integration of the Nation's industrial base for these rations. Our primary focus is our Military Customers' requirements. We respond by implementing and providing Operational Rations Programs/Items and logistical infrastructures to support their use. Modern battlefield requirements demand subsistence support that adequately provides for the needs of our military personnel in extremely intense and highly mobile combat situations that can be easily adapted to the civilian sector for humanitarian feeding. We are committed to supplying both our present and future customers timely and quality products at an affordable cost. We are also responsible for Subsistence-wide Industrial Base, Value Management, Pest Management/Sanitation/Packaging, and Quality Audit Programs.

***Policy Statement:** It is Defense Supply Center Philadelphia (DSCP) policy NOT to sell rations to individuals, whether members of the Armed Services or civilians. The Department of Defense regulations and DSCP policy permit the sale of rations to the following: U.S. military organizations, federal government-funded activities, activities empowered to perform a federal-government-legislated function, a DOD sponsored non-appropriated fund instrumentality, a State Department sponsored employee commissary located outside of the U.S., a foreign government when an authorized contractual relationship has been established, a federal government contractor, when the contract specifically provides for the purchase of stock fund items by the contractor and other entities when authorized by duly appointed officials. In some instances sales are only permitted to these entities if other conditions are met.



Photo: SSgt Greg L. Davis/www.af.mil



Photo: Spc. David Marek/www.army.mil

“Wherever you are, we’re there!”



Photo: Sgt: Oscar Martinez, USMC/www.defenselink.mil

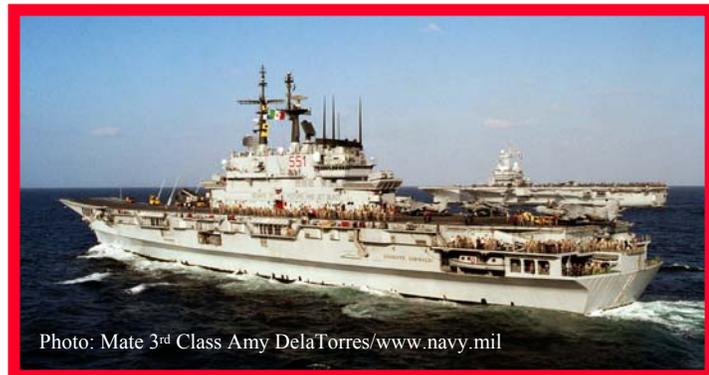


Photo: Mate 3rd Class Amy DelaTorres/www.navy.mil

The Operational Ration Programs depicted in this brochure reflect the joint efforts of Industry, the Defense Supply Center Philadelphia (DSCP), and Natick Research, Development & Engineering Center on behalf of the Military Services.

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Additional Operational Ration information can be obtained from our web page at:

<http://www.dscp.dla.mil/subs/oprat.htm>

All information in this publication is current as of the cover date, June 2004. Please refer to our web page for the most “up-to-date” information. The website is updated on an as needed basis.

For any questions regarding the Operational Rations Business Unit or this publication, please contact Joe Zanolle, commercial (215) 737-5648, DSN 444-5648, email Joseph.Zanolle@dla.mil. Or you can write to: Joe Zanolle/DSCP-HRO/700 Robbins Ave/BLDG 6, Subsistence/ Philadelphia, PA 19111

Please give advance notice when requesting copies of this publication.

Cover Photo: U.S. Navy photo by Photographers Mate 1st Class Brien Aho (Released)

WHAT'S NEW

The following is just a list of some of the new information that you will find in this year's edition of the DSCP Operational Rations Business Unit, Customer Ordering Handbook and Update.

- MRE 24 Menus
- New TOTM Menus and Prices
- Updated Medical Diet Field Feeding Supplement Component List
- Updated Deployable Field Support IST information
- Updated Health and Comfort Pack (HCP) Component List
- Updated Unitized Group Ration, A Option (UGR-A) and Heat and Serve (UGR-H&S) menus, FY 04
- Updated Rations Price Chart
- Updated phone directory list, organizational chart, item manager/ration program chart
- New DSCP Email Addresses. **PLEASE NOTE:** In compliance with DLA Directives, DSCP has changed the e-mail addresses of all employees. The new format will be [FirstName.LastName@dla.mil](#). In the event of duplicate first and last names, the middle initial will be used to distinguish the users as follows: [FirstName.MiddleInitial.LastName@dla.mil](#). Old E-Mail addresses will eventually become obsolete.



DSCP has been extremely busy supporting the efforts of U.S. Military Service Men and Woman and current ongoing operations overseas. (Photo: Spc. Patrick Tharpe)

MEAL, READY-TO-EAT (MRE)

WHAT IS IT?

The Meal, Ready-To-Eat (MRE) is designed to sustain an individual engaged in heavy activity such as military training or during actual military operations when normal food service facilities are not available. The MRE is a totally self-contained operational ration consisting of a full meal packed in a flexible meal bag. The full bag is lightweight and fits easily into military field clothing pockets. Each meal bag contains an entree and a variety of other components as may be seen in the Table of Menus. For the current production year, menus 1 - 12 are designated case A, and menus 13 - 24 are designated case B. Each shipping pallet contains 24 A cases and 24 B cases. The net weight per case is approximately 22 lbs. and 1.02 cubic feet, while each pallet weighs 1,098 lbs. and is approximately 56.1 cubic feet.

WHAT IS IN IT?

The twenty-four different varieties of meals can be seen in the menu table. Components are selected to complement each entrée as well as provide necessary nutrition. The components vary among menus and include both Mexican and white rice, fruits, bakery items, crackers, spreads, beverages, snacks, candy, hot sauce, and chow mien noodles for the pork chow mien entrée. The fruits may be applesauce, pears, peaches, pineapple, or strawberry. The bakery items include a fudge brownie, cookies, fruit bars, a toaster pastry, and pound cake in flavors of lemon, vanilla, orange, pineapple, and chocolate mint. Each meal also contains an accessory packet. The contents of one MRE meal bag provides an average of 1250 kilocalories (13 % protein, 36 % fat, and 51 % carbohydrates). It also provides 1/3 of the Military Recommended Daily Allowance of vitamins and minerals determined essential by the Surgeon General of the United States.

HOW DO I EAT IT?

Except for the beverages, the entire meal is ready to eat. While the entree may be eaten cold when operationally necessary, it can also be heated in a variety of ways, including submersion in hot water while still sealed in its individual entree package. Since mid-1992, a flameless ration heating device has also been packed into each meal bag to heat the entree.

HOW LONG WILL IT LAST?

The shelf life of the MRE is three (3) years at 80 ° Fahrenheit. However, the shelf life can be extended through the use of cold storage facilities prior to distribution.

HOW CAN I GET IT?

The National Stock Number for a case of MREs (12 MREs per case) is 8970-00-149-1094. Point of contact is Tom Carlin at (215) 737-7348, DSN: 444-7348, or e-mail: Thomas.Carlin@dla.mil.



**MEAL, READY-to-EAT (MRE)
MRE XXIV MENUS***

Menu #1	Menu #2	Menu #3
Beefsteak w/ Mushrooms Western Beans Jelly Crackers Dairy Shake Accessory Packet, B Spoon Flameless Heater	Pork Rib Clam Chowder Cheese Spread Wheat Snack Bread (2) Cookie Beverage Base, Powdered Hot Sauce Accessory Packet, A Spoon Flameless Heater	Beef Ravioli Potato Sticks Fudge Brownie Cheese Spread Crackers (Vegetable) Beverage Base, Powdered Hot Sauce Accessory Packet, A Spoon Flameless Heater
Menu #4	Menu #5	Menu #6
Country Captain Chicken Mashed Potatoes Toaster Pastry Peanut Butter Crackers Candy*** Hot Sauce Accessory Packet, A Spoon Flameless Heater	Chicken Breast Minestrone Stew Pound Cake Cheese Spread, Jalapeno Wheat Snack Bread Candy*** Accessory Packet, D Spoon Flameless Heater	Chicken with Thai Sauce Yellow/Wild Rice Pilaf Raisin Nut Mix Peanut Butter Crackers French Vanilla Cappuccino Hot Sauce Accessory Packet, E Spoon Flameless Heater
Menu #7	Menu #8	Menu #9
Chicken With Salsa Mexican Rice Shortbread Cookie Cheese Spread (Jalapeno) Crackers (Vegetable) Candy*** Mocha Cappuccino Hot Sauce Accessory Packet, C Spoon Flameless Heater	Beef Patty Nacho Cheese Pretzels Macaroni and Cheese, Mexican Cheese Spread w/ Bacon Wheat Snack Bread (2) BBQ Sauce Hot Sauce Accessory Packet, C Spoon Flameless Heater	Beef Stew Beef Jerky Jelly Crackers Cookie Dairy Shake Hot Sauce Accessory Packet, A Spoon Flameless Heater
Menu #10	Menu #11	Menu #12
Chili and Macaroni Cookie Cheese Spread (Jalapeno) Wheat Snack Bread Cocoa Beverage Powder Accessory Packet, B Spoon Flameless Heater	Pasta w/ Veg. in Tomato Sauce Cherries, dried Pound Cake Peanut Butter Crackers Hard Candy Accessory Packet, D Spoon Flameless Heater	Veggie Burger w/ BBQ Sauce** Cranberries, dried Hard Candy Wheat Snack Bread (2) Fudge Brownie Hot Sauce Accessory Packet, C Spoon Flameless Heater

***MRE XXIV Menus are the most recently formulated menus. Please note that availability to the “end user” is dependent upon distribution, the two and one-half to three-year stock rotation process, and exhaustion of current menu stock.**

****New MRE XXIV entrée item.**

*****Chocolate disks, fruit-flavored disks, chocolate disks with crisped rice, chocolate disks with peanut butter, red cinnamon disks, or chocolate w/ peanut.**

**MEAL, READY-to-EAT (MRE)
MRE XXIV MENUS***

Menu #13

Cheese Tortellini
Spiced Apples
Pound Cake
Peanut Butter
Crackers
Hard Candy
Accessory Packet, D
Spoon
Flameless Heater

Menu #14

Manicotti w/ Vegetables
Wet Pack Fruit
Pound Cake
Peanut Butter
Crackers
Hot Sauce
Salted, Dry Roasted Peanuts
Accessory Packet, C
Spoon
Flameless Heater

Menu #15

Beef Enchiladas
Refried Beans
Cookies
Crackers (Vegetable)
Cheese Spread (Jalapeno)
Beverage Base, Powdered
Picante Sauce
Accessory Packet, B
Spoon
Flameless Heater

Menu #16

Chicken with Noodles
Raspberry Applesauce
Peanut Butter
Crackers
Pretzels
Candy***
Cocoa Beverage powder
Hot Sauce
Accessory Packet, A
Spoon
Flameless Heater

Menu #17

Beef Teriyaki
Chow Mien Noodles
Shortbread Cookie
Jam
Wheat Snack Bread
Candy***
Beverage Base, Powdered
Hot Sauce
Accessory Packet, E
Spoon
Flameless Heater

Menu #18

Cajun Rice, Beans, & Sausage**
Cheddar Cheese Pretzels
Cheese Spread
Crackers
Chocolate Sports Bar
Beverage Base, Powdered
Hot Sauce
Accessory Packet, A
Spoon
Flameless Heater

Menu #19

Roast Beef w/ Vegetables
Wet Pack Fruit
Cookie
Cheese Spread (Jalapeno)
Peanut Butter
Crackers
Cocoa Beverage Powder
Hot Sauce
Accessory Packet, A
Spoon
Flameless Heater

Menu #20

Spaghetti with Meat Sauce
Applesauce, Carbo Fortified
Hard Candy
Cheese Spread
Wheat Snack Bread
Dairy Shake
Hot Sauce
Accessory Packet, A
Spoon
Flameless Heater

Menu #21

Chicken Tetrazzini
Cookie
Crackers
Jam
Dairy Shake
Accessory Packet, D
Spoon
Flameless Heater

Menu #22

Jambalaya
Candy***
Pound Cake
Cheese Spread (Jalapeno)
Wheat Snack Bread
Beverage Base, Powdered
Hot Sauce
Accessory Packet, A
Spoon
Flameless Heater

Menu #23

Chicken with Cavatelli
Pound Cake
Cheese Spread w/ Bacon
Wheat Snack Bread
Fig Bar
Beverage Base, Powdered
Hot Sauce
Accessory Packet, A
Spoon
Flameless Heater

Menu #24

Meatloaf With Gravy
Mashed Potato
Vanilla Wafer Cookie
Jelly
Crackers
Cocoa Beverage Powder
Accessory Packet, B
Spoon
Flameless Heater

Footnotes at the top of Page 4.

*MRE XXIV Menus are the most recently formulated menus. Please note that availability to the “end user” is dependent upon distribution, the two and one-half to three-year stock rotation process, and exhaustion of current menu stock.

**New MRE XXIV entrée item.

***Chocolate disks, fruit-flavored disks, chocolate disks with crisped rice, chocolate disks with peanut butter, red cinnamon disks, or chocolate w/ peanut.

MRE ACCESSORY PACKETS

	A	B	C	D	E
TEA, INS, W/ SWEETNER & LEMON FLV.			X	X	
COFFEE	X	X			
SUGAR	X	X			X
CREAMER	X	X			X
SALT	X	X	X	X	X
CHEWING GUM	X	X	X	X	X
MATCHES	X	X	X	X	X
TOILET TISSUE	X	X	X	X	X
TOWELETTE	X	X	X	X	X
APPLE CIDER				X	
RED PEPPER		X			
SEASONING BLEND, SALT FREE				X	
CANDY, VANILLA CARAMELS OR CHOC.ROLLS		X			
TEA BAG				X	

MEAL, RELIGIOUS, KOSHER/HALAL

WHAT IS IT?

The Meal, Religious, Kosher or Halal is utilized to feed those individuals in the Military Service who maintain a strict religious diet. Each meal consists of one Kosher or Halal certified entree and religiously certified/acceptable complementary items sufficient to provide the **recommended daily** nutritional requirements. Like the MRE, it is a totally self-contained **meal**; however, **it is not** combined in a flexible meal bag. Each case of religious Ration contains two intermediate boxes, one box with twelve entrees and one box with twelve components/accessory items. There are 30 cases per pallet. The net weight per case is approximately 18 lbs. and 1.4 cubic feet, while each pallet weighs approximately 540 lbs. and is approximately 43.3 cubic feet.

WHAT IS IN IT?

Each meal contains an entree and a variety of other components. In addition, an accessory packet with condiments/seasonings, utensils, flameless ration heater and napkin is included with each meal. Each menu provides approximately 1200 kilocalories (11-13% protein, 37-40% fat, and 48% carbohydrate).

HOW DO I EAT IT?

Except for the beverages, the entire meal is ready to eat. While the entree may be eaten cold when operationally necessary, it can also be heated in a variety of ways, including immersion in hot water while still sealed in its individual entree package. A flameless ration heater has also been packed into each meal to heat the entree.

HOW LONG WILL IT LAST?

The maximum shelf life at delivery is 10 months; the minimum shelf life at delivery is 3 months.

HOW CAN I GET IT?

The NSN for the Kosher Ration is 8970-01-E10-0001 and for the Halal Ration is 8970-01-E10-0002. Requisitions are processed according to the supply procedures for each Military Service. The point of contact is Tom Carlin at (215) 737-7348, DSN 444-7348 or e-mail: Thomas.Carlin@dla.mil.



Photos: Joe Zanolle/DSCP

The Halal Entrée Packaging (pictured above) now features dual English and Arabic labeling and text.

**MEAL, RELIGIOUS, KOSHER/HALAL
MAIN ENTRÉE VARIETIES**

	KOSHER	HALAL
BEEF STEW	X	X
CHICKEN & NOODLES	X	X
CHESSE TORTELLINI	X	X
FLORENTINE LASAGNA	X	X
PASTA w/GARDEN VEGETABLES	X	X
MY KIND OF CHICKEN (Chicken, Brown Rice & Sauce)	X	X
OLD WORLD STEW	X	X
CHICKEN & BLACK BEANS	X	X
CHICKEN MEDITERRANEAN	X	X
VEGETARIAN STEW	X	X

Each case of religious rations contains two intermediate boxes, one box with twelve entrees and one box with twelve component/accessory items. Component/accessory items contain brand name items.

COMPLEMENTARY COMPONENTS:

BEVERAGE BASE (HOT or COLD)
CEREAL
BAKERY ITEMS (e. g., BAGEL CHIPS, GRANOLA BAR, ETC.)
FRUIT/NUTS (e.g., RAISINS, PEANUTS, ETC)

ACCESSORY ITEMS:

SALT
PEPPER
SUGAR
SPOON
TOILET PAPER
FLAMELESS HEATER
TOWELETTE

RATION, COLD WEATHER (RCW)

WHAT IS IT?

The Ration, Cold Weather (RCW) is used to sustain an individual during operations occurring under arctic conditions. The RCW is a totally self-contained operational ration consisting of one full day's feeding packaged in a flexible meal bag made of white camouflage material. It contains 2 meal bags (an "A" and a "B" pouch), which are lightweight and fit easily into military field clothing pockets. There are 6 rations per shipping container, one of each menu. The weight of each individual ration is 2.75 lbs., with a case weight of 21.31 lbs. and volume of .90 cubic feet.

WHAT IS IN IT?

The six menus contain freeze-dried, cooked entrees such as chicken stew and spaghetti with meat sauce and other low moisture food. Items that may be used as a breakfast include a variety of different flavored oatmeal, a nut raisin mix, and fruit/cookie bars. Lunch items may contain chicken noodle soup, crackers, orange flavored beverage base; lemon flavored tea, apple cider, and candy. Each menu provides approximately 4500 kilocalories (8% protein, 32% fat, and 60% carbohydrate). The RCW provides sufficient kilocalories to meet energy expenditure during heavy exertion in extreme cold, while limiting sodium and protein content to reduce the risk of dehydration in arctic environments. The sodium content is 5 grams per ration.

HOW DO I EAT IT?

The individual prepares the food. The water requirement to hydrate all components is 90 ounces. Fuel tablets for heating water in a canteen cup are provided separately.

HOW LONG WILL IT LAST?

The shelf life is a minimum of 3 years at 80° Fahrenheit.

HOW CAN I GET IT?

The National Stock Number for this ration is 8970-01-267-5864. Point of contact is Gwen Williams at (215) 737-3879, DSN: 444-3879, or e-mail: Gwen.Williams@dla.mil.

COMMENTS

Please note that acquisition of the RCW for the U.S. military services has ceased. The requirements of this ration for the future will be met by **the Meal, Cold Weather (MCW)**. Please reference the description of this new ration for more information.



Photo: Rich Golden/DSCP

RATION, COLD WEATHER (RCW) MENUS

	MENU 1	MENU 2	MENU 3
BAG A	Oatmeal, Strawberry & Cream Nut Raisin Mix Cocoa Beverage Powder (2) Apple Cider Mix Chicken Noodle Soup Fruit Bars (Blueberry) Crackers Spoon Accessory Packet	Oatmeal, Apple & Cinnamon Nut Raisin Mix Cocoa Beverage Powder (2) Apple Cider Mix Chicken Noodle Soup Fruit Bars (Fig) Crackers Spoon Accessory Packet	Oatmeal, Apple & Cinnamon Nut Raisin Mix Cocoa Beverage Powder (2) Apple Cider Mix Chicken Noodle Soup Fruit Bars (Fig) Crackers Spoon Accessory Packet
BAG B	Chicken Stew Granola Bars (2) Oatmeal Cookie Bars (2) Chocolate Covered Cookie Orange Beverage Powder Candy Toffee Roll, Chocolate Chocolate Covered Disks Lemon Tea (2) Spoon	Beef Stew Granola Bars (2) Oatmeal Cookie Bars (2) Chocolate Covered Brownie Orange Beverage Powder Candy Toffee Roll, Chocolate Chocolate Covered Disks Lemon Tea (2) Spoon	Chili Con Carne Granola Bars (2) Oatmeal Cookie Bars (2) Chocolate Covered Brownie Orange Beverage Powder Candy Toffee Roll, Chocolate Chocolate Covered Disks Lemon Tea (2) Spoon
	MENU 4	MENU 5	MENU 6
BAG A	Oatmeal, Maple & Brown Sugar Nut Raisin Mix Cocoa Beverage Powder (2) Apple Cider Mix Chicken Noodle Soup Fruit Bars (Fig) Crackers Spoon Accessory Packet	Oatmeal, Strawberry & Cream Nut Raisin Mix Cocoa Beverage Powder (2) Apple Cider Mix Chicken Noodle Soup Fruit Bars (Blueberry) Crackers Spoon Accessory Packet	Oatmeal, Maple & Brown Sugar Nut Raisin Mix Cocoa Beverage Powder (2) Apple Cider Mix Chicken Noodle Soup Fruit Bars (Blueberry) Crackers Spoon Accessory Packet
BAG B	Chicken Ala King Granola Bars (2) Oatmeal Cookie Bars (2) Chocolate Covered Cookie Orange Beverage Powder Candy Toffee Roll, Chocolate Chocolate Covered Disks Lemon Tea (2) Spoon	Chicken & Rice Granola Bars (2) Oatmeal Cookie Bars (2) Chocolate Covered Brownie Orange Beverage Powder Candy Toffee Roll, Chocolate Chocolate Covered Disks Lemon Tea (2) Spoon	Spaghetti w/Meat Sauce Granola Bars (2) Oatmeal Cookie Bars (2) Chocolate Covered Cookie Orange Beverage Powder Candy Toffee Roll, Chocolate Chocolate Covered Disks Lemon Tea (2) Spoon

Accessory Packet: Coffee, Cream, Sugar, Chewing Gum, Toilet Paper (2), Matches, and Closure Device (2)

MEAL, COLD WEATHER/FOOD PACKET, LONG RANGE PATROL (MCW/LRP)

WHAT IS IT?

The Meal, Cold Weather/Food Packet, Long Range Patrol (MCW/LRP) provides an operational ration for *two separate operational scenarios*. The Meal, Cold Weather (MCW) is intended for cold weather feeding, it will not freeze and supplies extra drink mixes for countering dehydration during cold weather activities. It can be issued at three per day for a complete cold weather ration. The MCW is packaged in a white camouflage pouch similar to the RCW. The Food Packet, Long Range Patrol (LRP) is a restricted calorie ration meant for special operations, where resupply is not available and weight and volume are critical factors. It is issued at one per soldier per day for up to ten days. The LRP is packaged in a tan camouflage menu pouch similar to the current MRE. The combined product assembly consists of twelve ration/meals packets per shipping container. The net weight per case is approximately 15 lbs. and 1.02 cubic feet, while each pallet weighs 758 lbs. and is approximately 57.1 cubic feet.

WHAT IS IN IT?

The twelve menus contain dehydrated entrée items as well as other accessory items. Each menu provides approximately 1540 kilocalories (15% protein, 35% fat, and 50% carbohydrate). One menu bag is used for the LRP, which is a restricted calorie ration that is designed to be used as one menu bag for one individual per day. The MCW requires three menu bags per person per day and provides for 4500 kilocalories that is necessary to replenish loss of energy from exertion in extreme cold.

HOW DO I EAT IT?

The individual prepares the food. An average of 34 ounces of water is required to hydrate all components in the average individual menu bag.

HOW LONG WILL IT LAST?

The shelf life is 3 years at 80° Fahrenheit.

HOW CAN I GET IT?

The National Stock Number for the MCW portion of the combined ration/meal is 8970-01-467-1753. For the LRP portion it is 8970-01-467-1749. Point of contact is Gwen Williams at (215) 737-3879, DSN: 444-3879, or e-mail: Gwen.Williams@dla.mil.

COMMENTS

Please note that acquisition of the RCW and LRP for the U.S. military services has ceased. The requirements of these two rations will be met by new **Meal, Cold Weather (MCW) and Long Range Patrol (LRP)**.



MCW/LRP COMBINATION RATION MENUS

MENU 1	MENU 2	MENU 3	MENU 4
Spicy Oriental Chicken w/ Rice Fruit Bar MRE Crackers MRE Peanut Butter MRE Beverage Base LRP: Accessory Pack A MCW: Accessory Pack D Spoon	Beef Stroganoff w/ Noodles Chocolate Sports Bar Peanut Brittle Bar Nut Raisin Mix Cocoa Beverage Powder LRP: Accessory Pack A MCW: Accessory Pack D Spoon	Sweet & Sour Pork w/ Rice MRE Crackers MRE Peanut Butter Soup, Noodle, Ramen, Instant Cocoa Beverage powder LRP: Accessory Pack A MCW: Accessory Pack D Spoon	Turkey Tetrazzini Fudge Brownie MRE Crackers MRE Cheese Spread Beverage Base, Orange LRP: Accessory Pack B MCW: Accessory Pack E Spoon
MENU 5	MENU 6	MENU 7	MENU 8
Chicken & Rice Fruit Bar Soup, Noodle, Ramen, Instant Beverage Base, Orange Cocoa Beverage Powder LRP: Accessory Pack A MCW Accessory Pack D Spoon	Lasagna w/ Meat & Sauce Nut Raisin Mix Toaster Pastry Shortbread Cookies Cocoa Beverage Base LRP: Accessory Pack B MCW: Accessory Pack E Spoon	Beef Stew Cake Chocolate Toffee Roll Chocolate Covered Cookie LRP: Accessory Pack C MCW: Accessory Pack F Spoon	Spaghetti w/ Meat Sauce Nut Raisin Mix Toaster Pastry Chocolate Disks Cocoa Beverage Powder LRP: Accessory Pack A MCW: Accessory Pack D Spoon
MENU 9	MENU 10	MENU 11	MENU 12
Beef Teriyaki w/ Rice Shortbread Cookies MRE Crackers MRE Peanut Butter LRP: Accessory Pack C MCW: Accessory Pack F Spoon	Western Omelet Cream of Wheat Cereal Granola Bar Peanut Brittle Bar Beverage Base, Orange Cocoa Beverage powder LRP: Accessory Pack A MCW: Accessory Pack D Spoon	Scrambled Eggs w/ Bacon Oatmeal, flavored Nuts, Dry Roasted Fruit Bar, Fig Beverage Base, Orange Cocoa Beverage Powder LRP: Accessory Pack A MCW: Accessory Pack D Spoon	Western Omelet Oatmeal, Flavored Fudge Brownie Granola Bar Cocoa Beverage Powder LRP: Accessory Pack B MCW: Accessory Pack E Spoon

MCW/LRP ACCESSORY PACKETS

	A	B	C	D	E	F
COFFEE	X	X	X	X	X	X
CREAM	X	X	X	X	X	X
SUGAR	X	X	X	X	X	X
CHEWING GUM	X	X	X	X	X	X
MATCHES	X	X	X	X	X	X
HOT SAUCE	X	X	X	X	X	X
HAND CLEANER	X	X	X	X	X	X
TOILET PAPER (2)	X	X	X			
TOILET PAPER (1)				X	X	X
SALT	X	X	X			
BEVERAGE BASE			X			X
TEA W/ SWEETENER & LEMON FLAVOR		X			X	

TAILORED OPERATIONAL TRAINING MEAL (TOTM)

WHAT IS IT?

The purpose of this ration is to provide an alternative operational training meal in lieu of “sack lunches” and catered commercial meals to organizations that engage in **inactive duty training (IDT)**, for usage in situations where employment of traditional operational ration meals is not mandated. The TOTM became available in May 2001. This effort is being executed to promote doctrine requirements and the “train as you fight” philosophy, while meeting the customers’ budgetary needs. As a training tool, this meal will aid units in gaining familiarity with the preparation, usage, consumption, and disposal of a pre-packed meal similar to the **Meal, Ready-to-Eat (MRE)**. This meal is similar to the standard MRE in packaging and contains many of the same components. However, it employs commercial packaging to reduce costs. **The TOTM is not an MRE, nor is it designed to take the place of the MRE.** The Tailored Operational Training Meal (TOTM) is a totally self-contained packet consisting of a meal packed in a flexible meal bag that is lightweight and fits easily into military field clothing pockets. There are 3 sets of menus available (see menu descriptions below). Each set is comprised of twelve menus. Each case contains one of each menu, for a total of twelve meals per case. The TOTM may also be easily adapted for disaster relief efforts. The net weight per case is approximately 20 lbs. and .95 cubic feet, while each pallet weights approximately 1,023 lbs. and is approximately 52.7 cubic feet.

WHAT IS IN IT?

This ration employs many of the same components as the MRE. Menus typically contain a MRE entrée, wet-pack fruit, a beverage base, flameless heater, dining kit, and other assorted components. The contents of one TOTM meal bag provide an average of 997 calories.

HOW DO I EAT IT?

Except for the beverages, the entire meal is ready to eat. While the entree may be eaten cold when operationally necessary, it can also be heated in a variety of ways, including immersion in hot water while still sealed in its individual entree package. A flameless heating device has also been packed into each meal bag to heat the entree.

HOW LONG WILL IT LAST?

This product is designed to be a “just in time”/Direct Vendor Delivery (DVD) item with a 7-10 day delivery time. The shelf life of the TOTM at the time of delivery to the customer will be no less than 12 months.

HOW CAN I ORDER IT?

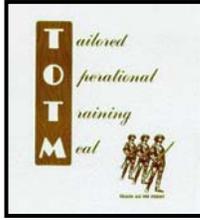
The LSNs for the TOTM are: 8970-01-E10-0239 (SOPAKCO), 8970-01-E10-0240 (Wornick) and 8970-01-E10-0238 (Ameriquial). **The customer has the option of choosing the individual vendor and the corresponding set of menus that they offer (please see below for menu descriptions and quantity/price information).** Point of contacts are Debbie Sinno, Item/Program Manager, at (215) 737-3688, DSN: 444-3688 or e-mail: Deborah.Sinno@dla.mil and Sandy Murray, Procurement Specialist, at (215) 737-7338, DSN 444-7338, or email: Sandra.Murray@dla.mil.

COMMENTS

Orders by individual National Guard units should be made via that unit’s supporting United States Property and Fiscal Officer (USPFO) activity. The TOTM is currently only available within the 48 state Continental United States (CONUS) region.

TOTM ITEM DESCRIPTION:

MEAL, TAILORED OPERATIONAL TRAINING (TOTM), SHELF STABLE, lunch/dinner, individual, ready-to-eat, 1 each of 12 menus, 12 meals per case. Unit of Issue: Case.



**TOTM
Meal Bag Logo**



**TOTM components
(Photo: Joe Zanolle/DSCP)**



**TOTM
(Photo: Joe Zanolle/DSCP)**

THE 3 SETS OF MENUS ARE LISTED BELOW IN ALPHABETICAL ORDER ACCORDING TO VENDOR NAME!

**NEW MENUS BELOW!!
Effective May 1, 2004**

**Vendor: Ameriquel Group, L.L.C. D/B/A Ameriquel Packaging
LSN: 8970-01-E10-0238
SP0300-02-D-Z202
Menus: (below)**

Menu 1	Menu 2	Menu 3
Minestrone	Pasta w/Vegetables	Spaghetti
MRE Fruit*	MRE Fruit*	MRE Fruit*
Vanilla Wafer Cookie	Crackers	Crackers
Potato Sticks	Peanut Butter	Peanut Butter
Chocolate Covered Disks – Peanut Butter	Chocolate Covered Disks	Chocolate Covered Disks
Cappuccino, French Vanilla	Tea, instant	Tea, instant
Flameless Heater	Flameless Heater	Flameless Heater
Dining Kit**	Dining Kit**	Dining Kit**
Menu 4	Menu 5	Menu 6
Cajun Rice w/Beans & Sausage	Chicken w/Noodles	Chicken, Thai
MRE Fruit*	MRE Fruit*	MRE Fruit*
Vanilla Wafer Cookie	Pretzels	Vanilla Wafer Cookie
Potato Sticks	Vanilla Wafer Cookie	Pretzels
Chocolate Covered Disks – Peanut Butter	Chocolate Covered Disks	Chocolate Covered Disks - Peanut Butter
Tea, instant	Cappuccino, French Vanilla	Cappuccino, French Vanilla
Flameless Heater	Flameless Heater	Flameless Heater
Dining Kit**	Dining Kit**	Dining Kit**

Vendor: AMERQUAL (continued)
LSN: 8970-01-E10-0238
SP0300-02-D-Z202
Menus: (below)

Menu 7	Menu 8	Menu 9
Beef Ravioli	Chili Mac	Chicken Tetrazini
MRE Fruit*	MRE Fruit*	MRE Fruit*
Fig Bar	Crackers	Fig Bar
Potato Sticks	Peanut Butter	Potato Sticks
Chocolate Covered Disks	Chocolate Covered Disks –	Chocolate Covered Disks
Tea, instant	Peanut Butter	Tea, Instant
Flameless Heater	Tea, Instant	Flameless Heater
Dining Kit**	Flameless Heater	Dining Kit**
	Dining Kit**	

Menu 10	Menu 11	Menu 12
Pork Rib	Beef Stew	Beef Enchilada
MRE Fruit*	MRE Fruit*	MRE Fruit*
Vanilla Wafer Cookie	Vanilla Wafer Cookie	Vanilla Wafer Cookie
Potato Sticks	Pretzels	Pretzels
Chocolate Covered Disks –	Chocolate Covered Disks	Chocolate Covered Disks –
Peanut Butter	Cappuccino, Mocha	Peanut Butter
Cappuccino, Mocho	Flameless Heater	Cappuccino, Mocha
Flameless Heater	Dining Kit**	Flameless Heater
Dining Kit**		Dining Kit**

*MRE Fruit will be one of the following: mixed fruit, pears, or peaches.

** The Dining Kit includes red pepper flakes, salt packet, spoon, chewing gum and a towelette.

If the Air National Guard requests Ameriqua's product, the BPA that should be used is:
 SP0300-04-D-Z119, AMERQUAL GROUP, LLC.
 Same menu selection. One price range. 1-47 cases \$59.37

Vendor: SOPAKCO Inc.
LSN: 8970-01-E10-0239
SP0300-02-D-Z201
Menus: (below)

Menu 1	Menu 2	Menu 3
Vegetable Manicotti	Cheese Tortellini	Beef Stew
Applesauce, Fortified (1)	Rice, Yellow & Wild	Rice, Yellow & Wild
Peanuts, salted	Cookie (various)	Cracker
Cracker	Chocolate Covered Disks	Fruit Flavored Disks
Chocolate Covered Disks	Beverage Base	Beverage Base
Beverage Base	Flameless Heater	Flameless Heater
Flameless Heater	Dining Kit (2)	Dining Kit (2)

Menu 4	Menu 5	Menu 6
Chili Macaroni	Chicken Cavatelli	Beef Patty
Mashed Potatoes	Mashed Potatoes	Wheat Snack Bread (2)
Cracker	Cracker	BBQ Sauce
Chocolate Covered Disks	Peanut Butter	Fruit Flavored Disks
Beverage Base	Chocolate Covered Disks	Beverage Base
Flameless Heater	Beverage Base	Flameless Heater
Dining Kit (2)	Flameless Heater	Dining Kit (2)
	Dining Kit (2)	

Menu 7	Menu 8	Menu 9
Beef Ravioli	Spaghetti	Chicken Tetrzinni
Applesauce, Fortified (1)	Applesauce, Fortified (1)	Osmotic Fruit
Cookie (various)	Cracker	Cracker
Peanuts, salted	Peanut Butter	Cookie (various)
Beverage Base	Fruit Flavored Disks	Beverage Base
Flameless Heater	Beverage Base	Flameless Heater
Dining Kit (2)	Flameless Heater	Dining Kit (2)
	Dining Kit (2)	

Menu 10	Menu 11	Menu 12
Chicken w/Noodles/Vegs	Minestrone Stew	Pasta w/Vegetables
Osmotic Fruit	Osmotic Fruit	Mashed, Potatoes
Cracker	Cracker	Cracker
Fruit Flavored Disks	Cookie (various)	Peanut Butter
Beverage Base	Chocolate Covered Disks	Fruit Flavored Disks
Flameless Heater	Beverage Base	Beverage Base
Dining Kit (2)	Flameless Heater	Flameless Heater
	Dining Kit (2)	Dining Kit (2)

- 1 – Current inventories of Fruit will be exhausted and then switched to applesauce.
- 2 – Dining Kit includes napkin, spoon, coffee, sugar, black pepper, salt, creamer, and a moist towelette.

If the Air National Guard requests SOPAKCO's product, the BPA that should be used is:
 SP0300-04-D-Z118, SOPAKCO Inc.

Same menu selection. One price range. 1-47 cases \$53.53

Vendor: WORNICK
LSN: 8970-01-E10-0240
SP0300-02-D-Z203
Menus: (below)

Menu 1	Menu 2	Menu 3
Spaghetti w/Meat Sauce Applesauce* Peanuts, Dry Roasted, Salted Chocolate Covered Disks ** Beverage Base Flameless Ration Heater Dining Packet B	Minestrone Stew Applesauce* Nut Raisin Mix Chocolate Covered Disks ** Beverage Base Flameless Ration Heater Dining Packet B	Pasta W/Vegetables Applesauce* Peanut, Dry Roasted, Salted Chocolate Covered Disks** Cookie Pkt, MRE Style*** Beverage Base Flameless Ration Heater Dining Packet A
Menu 4	Menu 5	Menu 6
Beef Stew Applesauce* Potato Sticks Toffee Roll (1 ea) Cookie Pkt, MRE Style* ** Beverage Base Flameless Ration Heater Dining Packet A	Chili Macaroni Applesauce* Cracker Pkt Toffee Roll (1 ea) Cookie Pkt, MRE Style* ** Beverage Base Flameless Ration Heater Dining Packet A	Cheese Tortellini Applesauce* Peanut, Dry Roasted, Salted Toffee Roll (1 ea) Cookie Pkt, MRE Style*** Beverage Base Flameless Ration Heater Dining Packet B
Menu 7	Menu 8	Menu 9
Chicken Noodles Applesauce* Cracker Pkt Peanut Butter Jelly Beverage Base Flameless Ration Heater Dining Packet B	Chicken Tetrazini Chocolate Sports Bar Pretzels Cookie Pkt, MRE Style*** Toffee Roll (1 ea) Beverage Base Flameless Ration Heater Dining Packet A	Manicotti Dairy Shake**** Cookie Pkt, MRE Style*** Toffee Roll (1 ea) Beverage Base Flameless Ration Heater Dining Packet A
Menu 10	Menu 11	Menu 12
Beef Enchilada Applesauce* Peanuts, Dry Roasted, Salted Chocolate Covered Disks** Beverage Base Flameless Ration Heater Dining Packet A	Beef Ravioli Dairy Shake**** Pretzels Toffee Roll (1 ea) Beverage Base Flameless Ration Heater Dining Packet B	Cajun Rice w/Beans & Beef Sausage Applesauce* Peanut, Dry Roasted, Salted Chocolate Covered Disks** Beverage Base Flameless Ration Heater Dining Packet B

Dining Packet A: Spoon, Salt, Pepper, Creamer, Coffee, Sugar, Towelette, Napkin

Dining Packet B: Spoon, Salt, Pepper, Sugar, Towelette, Napkin

*A variety of at least 2 per case (Raspberry, Regular, Fortified)

**A variety of at least 1 per case (Plain, Peanut Butter, Crispy, Peanuts)

***A variety of at least 2 per case (Choc. Chip, Pan-coated candy, Oatmeal, Sugar Wafer, Choc. Mint, Toffee Chip, Kreamsicle, Molasses, Fig Bar)

****A variety of at least 1 per case (Vanilla, Chocolate, Strawberry)

If the Air National Guard requests Wornick product, the BPA that should be used is:

SP0300-04-D-Z120, The Wornick Company.

Same menu selection. One price range. 1-47 CASES \$59.60

MEAL, ALTERNATIVE REGIONALLY CUSTOMIZED (MARC)

WHAT IS IT?

The Meal, Alternative Regionally Customized (MARC) is a self-contained, shelf stable meal that was developed by the U.S. Army Soldier and Biological Chemical Command (SBCCOM)/Natick, Individual Combat Ration Team (ICRT), Combat Feeding Directorate (CFD) after receiving an urgent request from the Defense Logistics Agency (DLA) to expedite the development of a suitable vegetarian ration with unique dietary and component requirements designed specifically for detainees at Guantanamo Bay Naval Base (GTMO). The ICRT collaborated closely with Defense Supply Center Philadelphia (DSCP) and the U.S. Navy food service personnel at GTMO to determine salient performance characteristics and calorie requirements to maximize nutritional benefit and identify component restrictions. While created out of a need to support GTMO detainees, the meal may be used to provide for other detainees also. There are 10 different menu varieties. Each case contains 10 meals, 1 of each menu.

WHAT IS IN IT?

The final product configuration includes 10 different luncheon entrée menus containing food components familiar to Southwest Asian/Middle East populations and each is packaged in a single meal bag. The menu variety can be seen in the table below. Based on the product design parameters, the MARC does not include “prohibited products” such as beef, pork, poultry, or any other animal product or animal by-product in any of the entrées or meal components (note: the MARC IS NOT kosher or halal certified). The contents of one MARC meal bag provides a minimum of 700 calories (9-15 % protein, 25-30 % fat, and NLT 60 % carbohydrates).

HOW DO I EAT IT?

Except for the beverages, the entire meal is ready to eat.

HOW LONG WILL IT LAST?

The shelf life of the MARC is a minimum of 12 months at 80 ° Fahrenheit from the time of product assembly. Contractors will ship the MARC with no less than 9 months shelf life remaining.

HOW CAN I GET IT?

The National Stock Number for a case of the MARC (10 MARCs per case) 8970-01-499-7645. Point of contact is Tom Carlin at (215) 737-7348, DSN: 444-7348, or e-mail: Thomas.Carlin@dla.mil.



MEAL, ALTERNATIVE REGIONALLY CUSTOMIZED (MARC) Menus

Menu #1	Menu #2	Menu #3	Menu #4	Menu #5
Chili with lentils	Pasta with Vegetable Tomato	Minestrone	Cheese Tortellini	Curried Vegetables
Crackers	Crackers (Vegetable)	Crackers (Vegetable)	Crackers	Crackers (Vegetable)
	Raspberry Applesauce			Spiced Apples
Nuts	Nuts	Separate packets of Raisins and Dry Roasted Nuts	Nuts	
Jam		Jam	Jam	Jam
Tea (powdered drink mix)	Tea (powdered drink mix) Tea	Tea (powdered drink mix)	Tea (powdered drink mix)	Tea (powdered drink mix)
Menu #6	Menu #7	Menu #8	Menu #9	Menu #10
Saag Chole (Spinach & Garbanzos)	Alu Chole (Curried garbanzos & potatoes)	Channa dal masala (Golden lentils with vegetables)	Vegetable Jalfrazi (Spicy garden vegetables)	Dhingri Mutter (Garden peas & sautéed mushrooms)
Yellow & Wild Rice	Rice	Yellow & Wild Rice	Mexican Rice	Rice
Cracker		Cracker	Cracker	Cracker (Vegetable)
	Spiced Apples			
Jam		Jam	Jam	Jam
Tea (powdered drink mix)	Tea (powdered drink mix)	Tea (powdered drink mix)	Tea (powdered drink mix)	Tea (powdered drink mix)

UNITIZED GROUP RATIONS – HEAT & SERVE (UGR-H&S)

WHAT IS IT?

The Unitized Group Ration – Heat and Serve (UGR-H&S) is used to sustain military personnel during worldwide operations that allow organized food service facilities. The UGR-H&S is designed to maximize the use of commercial items and to simplify the process of providing high quality food service in a field environment. All components for a complete 50-person meal are included in the UGR-H&S, with the exception of mandatory supplements, such as milk and cold cereal, and optional enhancements like bread and fresh fruit and vegetables. The UGR-H&S module is characterized by tray pack entrees and starches/desserts. Currently there are 7 breakfast and 14 lunch/dinner menus available. There is no minimum ordering quantity required (i.e. orders for single modules are accepted). The UGR H&S Option is unitized into 3 boxes, which places 2 Fifty (50) Soldier menus on one tier of a pallet. One tier provides 100 meals and one pallet (4 tiers) provides 400 meals. UGR-H&S average weight and cube per module is 124.5 lbs and 5.25 cubic feet.

WHAT IS IN IT?

The UGR HEAT AND SERVE (UGR-H&S) traypack components are thermally processed, pre-prepared, shelf-stable foods, and currently packaged in hermetically sealed, half-size steam table containers. The container also serves as the heating pan and serving tray. With the exception of mandatory supplements, such as bread, milk and cold cereal, and optional enhancements like fresh fruit, vegetables, and salad, the 7 breakfast and 14 lunch/dinner menus contain all food items and disposable items (cups, compartment trays, napkins, utensils, and trash bags) necessary to feed 50 individuals. Each menu, including mandatory enhancements, provides an average of 1450 kilocalories (14% protein, 32% fat, and 54% carbohydrates) per serving.

HOW LONG WILL IT LAST?

The UGR-H&S option has a minimum shelf life of 18 months at 80° Fahrenheit.

HOW CAN I GET IT?

Each individual meal module has a National Stock Number (NSN). Requisitions are processed according to the supply procedures for each Military Service. The point of contact is: Joanne Durante at (215) 737- 2958, DSN 444-2958 or e-mail: Joanne.Durante@dla.mil.

COMMENTS

- The Tray Pack Can, which is the critical component in the UGR-H&S, is currently in the process of being replaced by the **Polymeric Tray**.
- There is also an **Arctic Supplement to the UGR-H&S** available. This supplement is only to be used to *augment* the UGR-H&S. It contains styrofoam clamshell trays and hot cups with lids, and provides additional snacks and hot beverages. **The NSN is 8970-01-470-5075 and provides an additional 914 kilocalories.**



UGR-H&S

UGR-H&S FY04 BREAKFAST MENUS

MENU 1* 8970-01-504-4241	MENU 2 8970-01-433-0562	MENU 3** 8970-01-504-4244	MENU 4 8970-01-433-0565	MENU 5 8970-01-433-0023
GRAPE JUICE	ORANGE JUICE	ORANGE JUICE	GRAPE JUICE	ORANGE JUICE
TURKEY SAUSAGE LINKS	CREAMED GROUND BEEF	SAUSAGE LINKS	PORK SAUSAGE & GRAVY	SAUSAGE LINKS
EGGS, DEHYDRATED*	OMELET w/ HAM & POTATO	EGGS, DEHYDRATED**	SCRAMBLED EGGS W/TURKEY SAUSAGE & POTATOES	SCRAMBLED EGGS W/BACON & CHEESE
POTATOES W/BACON	PEARS	BLUEBERRY DESSERT	PEACHES	POTATOES W/BACON
CINNAMON SCONES W/ICING	BANANA NUT LOAF	BLUEBERRY WAFFLES	RACBERRY SWIRLS w/ICING	WAFFLES, PLAIN
SALSA OR PICANTE	CATSUP	MAPLE SYRUP	CATSUP	MAPLE SYRUP
STRAWBERRY JAM	HOT SAUCE	SALSA OR PICANTE	HOT SAUCE	HOT SAUCE
COCOA	GRAPE JELLY	STRAWBERRY JAM	GRAPE JELLY	COCOA
TEA	CAPACCINO, FRENCH VANILLA	COCOA	CAPACCINO, IRISH CREAM	TEA
NONDAIRY CREAMER	TEA	TEA	TEA	NONDAIRY CREAMER
COFFEE	NONDAIRY CREAMER	NONDAIRY CREAMER	NONDAIRY CREAMER	COFFEE
	COFFEE	COFFEE	COFFEE	

MENU 6 8970-01-469-3031	MENU 7 8970-01-469-3044
GRAPE JUICE	ORANGE JUICE
PORK SAUSAGE & GRAVY	CORNED BEEF HASH
SCRAMBLED EGGS W/BEEF & POTATOES	SCRAMBLED EGGS W/TURKEY SAUSAGE & POTATOES
BLUEBERRY SCONES W/ICING	WAFFLES, APPLE CINNAMON
BLUEBERRY DESSERT	MAPLE SYRUP
CATSUP	APPLE DESSERT
HOT SAUCE	SALSA OR PICANTE
GRAPE JELLY	STRAWBERRY JAM
COFFEE	COFFEE
CAPACCINO, FRENCH VANILLA	COCOA
TEA	TEA
NONDAIRY CREAMER	NONDAIRY CREAMER

*The NSN for the USMC variation of this menu is **8970-01-433-0561**. This menu includes scrambled eggs w/ beef and potatoes (tray pack) ilo dehydrated eggs.

The NSN for the USMC variation of this menu is **8970-01-433-0563. This menu includes omelet w/ sausage & potatoes (tray pack) ilo dehydrated eggs.

MANDATORY SUPPLEMENTS PER INDIVIDUAL THAT ARE NOT INCLUDED: (2) 8 OZ MILK & (1) BOX COLD CEREAL
OPTIONAL ENHANCEMENTS PER INDIVIDUAL THAT ARE NOT INCLUDED: (2) SLICES OF BREAD,

UGR-H&S FY04 LUNCH/DINNER MENUS

MENU 1 8970-01-432-9943	MENU 2*** 8970-01-432-9951	MENU 3 8970-01-432-9959	MENU 4 8970-01-432-9963	MENU 5 8970-01-432-9976
GREEN BEANS VEGETABLE LASAGNA SPICE CAKE APPLESAUCE LEMONADE HOT SAUCE PEANUT BUTTER GRAPE JELLY COFFEE NONDAIRY CREAMER	MIXED VEGETABLES TURKEY SLICE/GRAVY MASHED POTATOES & POULTRY GRAVY*** STOVE TOP STUFFING CRANBERRY SAUCE CHOCOLATE BROWNIE W/ M&Ms PEACHES ICED TEA HOT SAUCE PEANUT BUTTER STRAWBERRY JAM COFFEE NONDAIRY CREAMER	CORN PORK TAMALES (1) RED BEANS & RICE CHOCOLATE PEANUT BUTTER CHIP COOKIES APPLE DESSERT ORANGE DRINK HOT SAUCE PEANUT BUTTER GRAPE JELLY COFFEE NONDAIRY CREAMER	HAMBURGER PATTY HAMBURGER BUNS BAKED BEANS MUSTARD, RELISH, & CATSUP JALAPENO CHEESE SPREAD VANILLA PUDDING FRUIT COCKTAIL LEMONADE HOT SAUCE PEANUT BUTTER STRAWBERRY JAM COFFEE NONDAIR CREAMER	PEAS & CARROTS COUNTRY CAPTAIN'S CHICKEN (2) WHITE RICE DEVIL'S FUDGE CAKE PEARS GRAPE DRINK HOT SAUCE PEANUT BUTTER GRAPE JELLY COFFEE NONDAIRY CREAMER
MENU 6 8970-01-432-9988	MENU 7 8970-01-432-9999	MENU 8 8970-01-433-0008	MENU 9 8970-01-433-0018	MENU 10**** 8970-01-432-9946
GREEN BEANS SPAGHETTI w/MEATBALLS BUTTERSCOTCH PUDDING PEACHES LEMONADE HOT SAUCE PEANUT BUTTER STRAWBERRY JAM COFFEE NONDAIRY CREAMER	CORN BEEF & GREEN PEPPERS WHITE RICE CHOCOLATE CHIP COOKIES CHERRY DESSERT ICED TEA HOT SAUCE PEANUT BUTTER GRAPE JELLY COFFEE NONDAIRY CREAMER	MIXED VEGETABLES SWEET & SOUR PORK (3) WHITE RICE MARBLE CAKE BLUEBERRY DESSERT LEMONADE HOT SAUCE PEANUT BUTTER STRAWBERRY JAM COFFEE NONDAIRY CREAMER	CORN VEAL PARMESAN (4) BAKED ZITI RICE PUDDING PEARS ORANGE DRINK HOT SAUCE PEANUT BUTTER GRAPE JELLY COFFEE NONDAIR CREAMER	PEAS CHICKEN BREAST IN GRAVY MASHED POTATOES & POULTRY GRAVY**** STUFFING**** BUTTERSCOTCH CHIP COOKIES PEACHES CRANBERRY SAUCE CHERRY DRINK HOT SAUCE PEANUT BUTTER STRAWBERRY JAM COFFEE NONDAIRY CREAMER

UGR-H&S FY 04 LUNCH/DINNER MENUS

MENU 11 8970-01-469-3048	MENU 12 8970-01-469-3055	MENU 13 8970-01-469-3059	MENU 14 8970-01-469-3062
MIXED VEGETABLES	CORN	GREEN BEANS	PEAS & CARROTS
BEEF CHUNKS W/ NOODLES	CHICKEN AND DUMPLINGS (5)	BEEF STEW	MEATBALLS / GRAVY
WALNUT TEA CAKE	BUTTERSCOTCH PUDDING	RASBERRY SWIRLS W/ ICING	RED BEANS AND RICE
TROPICAL FRUIT SALAD	PINEAPPLE CHUNKS	PEACHES	TAPIOCA PUDDING
PINK LEMONADE	ICED TEA	LEMONADE	PEARS
HOT SAUCE	HOT SAUCE	HOT SAUCE	ORANGE DRINK
PEANUT BUTTER	PEANUT BUTTER	PEANUT BUTTER	HOT SAUCE
GRAPE JELLY	STRAWBERRY JAM	GRAPE JELLY	PEANUT BUTTER
SOY SAUCE	COFFEE	COFFEE	STRAWBERRY JAM
COFFEE	NONDAIRY CREAMER	NONDAIRY CREAMER	COFFEE
NONDAIRY CREAMER			NONDAIRY CREAMER

- (1) - Pork Ribs is an authorized substitute for Pork Tamale
(2) - Chicken Chow Mein is an authorized substitute for Country Captain Chicken.
(3) - Country Captain Chicken is an authorized substitute for Sweet and Sour Pork.
(4) - Chili is an authorized substitute for Veal Parmesan/Baked Ziti.
(5) - Chicken Teriyaki is an authorized substitute for Chicken with Dumplings.

***The NSN for the USMC variation of this menu is 8970-01-484-6909. This menu includes mashed potatoes in tray packs in lieu of instant commercial product.

****The NSN for the USMC variation of this menu is 8970-01-484-6916. This menu includes mashed potatoes in tray packs in lieu of instant commercial product. Does not include tray pack stuffing.

MANDATORY SUPPLEMENTS PER INDIVIDUAL THAT ARE NOT INCLUDED: 8 OZ MILK.
OPTIONAL ENHANCEMENTS THAT ARE NOT INCLUDED: (2) SLICES BREAD, FRESH FRUITS AND SALAD.

UNITIZED GROUP RATIONS – A OPTION (UGR-A)

WHAT IS IT?

The Unitized Group Ration – A Option (UGR-A) is used to sustain military personnel during worldwide operations that allow organized food service facilities. The UGR-A is designed to maximize the use of commercial items and to simplify the process of providing high quality food service in a field environment. All components for a complete 50-person meal are included in the UGR-A, with the exception of mandatory supplements, such as milk and cold cereal, and optional enhancements like bread and fresh fruit and vegetables. The UGR-A includes perishable/frozen type entrees (A-Rations) along with commercial-type components. Currently there are 7 breakfast and 14 lunch/dinner menus available. There is no minimum ordering quantity required (i.e. orders for single modules are accepted). The UGR-A module is comprised of 3 boxes. One pallet is comprised of 12 modules, which provides 600 meals. The average weight and cube of one UGR-A module is 86.70 lbs and 4.03 cubic feet.

WHAT IS IN IT?

The UGR-A, in addition to semi-perishable food items, includes perishable/frozen type entrees to provide the luxury of an A-Ration meal in the field. But, it is configured into individual meal modules for ease of ordering, distribution, and preparation. With the exception of mandatory supplements, such as bread, milk and cold cereal, and optional enhancements like fresh fruit, vegetables, and salad, the 7 breakfast and 14 lunch/dinner menus contain all food items and disposable items (cups, compartment trays, napkins, utensils, and trash bags) necessary to feed 50 individuals. Each menu, including mandatory supplements, provides an average of 1450 kilocalories (14% protein, 32% fat, and 54% carbohydrates) per serving. Cooking preparation sheets are included with each module. If the customers are in need of preparation sheets prior to receipt of product, please contact the inventory manager (Linda Carlin) listed below.

HOW LONG WILL IT LAST?

UGR-A modules shall have at least 5-month shelf life (at 80⁰ Fahrenheit for semi-perishable modules and at 0⁰ Fahrenheit for perishable modules) remaining for OCONUS deliveries. UGR-A modules shall have at least 3-month shelf life (at 80⁰ Fahrenheit for semi-perishable modules and 0⁰ Fahrenheit for perishable modules) remaining for CONUS deliveries.

HOW CAN I GET IT?

Each UGR-A meal module has two National Stock Numbers (NSNs)- one for the semi-perishable portion and one for the perishable portion. Requisitions are processed according to the supply procedures for each Military Service. The points of contact for CONUS, Germany & Korea is: Linda Carlin at (215) 737-8227, DSN 444-8227 or email: Linda.Carlin@dla.mil.

COMMENTS

- The UGR-A option is a build to order, Direct Vendor Delivery (DVD), operation that requires a minimum of 15 day order-ship-time CONUS and 45 day order ship time OCONUS.



UGR -A

UGR-A FY 04 BREAKFAST MENUS

MENU 1	MENU 2	MENU 3	MENU 4	MENU 5
GRAPE JUICE CREAMED SAUSAGE EGGS (Boil-in-Bag) HOMINY GRITS HASH BROWNS FROZEN BISCUITS RASPBERRY SWIRLS MARGARINE CATSUP HOT SAUCE STRAWBERRY JAM COFFEE COCOA NONDAIRY CREAMER Minced Onions Salt Pepper Vegetable Oil	ORANGE JUICE BROWN & SERVE PORK SAUSAGE LINKS EGGS (Omelet, Cheddar Cheese) HASH BROWNS BLUEBERRY MUFFINS CATSUP HOT SAUCE GRAPE JELLY COFFEE CAPPUCCINO (French Vanilla) NONDAIRY CREAMER Minced onions Salt Pepper Vegetable Oil	CRAN-ORANGE JUICE BREAKFAST STEAK EGGS (Boil-in-Bag) HASH BROWNS SWEET POTATOE PANCAKES w/ SYRUP MARGARINE STRAWBERRY JAM CATSUP STEAK SAUCE COFFEE COCOA NONDAIRY CREAMER Steak Seasoning Frozen Peppers and Onions Salt Pepper Vegetable Oil Hot Sauce Minced Onions	GRAPE JUICE CANDIAN BACON EGG PATTIES, Precooked, Fried HASH BROWNS FROZEN BISCUITS MARGARINE CATSUP HOT SAUCE GRAPE JELLY COFFEE CAPPUCCINO (Irish Cream) NONDAIRY CREAMER Minced Onions Salt Pepper Vegetable Oil	ORANGE JUICE PORK SAUSAGE PATTIES HASH BROWNS EGGS (Boil-in-Bag) OATMEAL CINNAMON SCONES MARGARINE CATSUP HOT SAUCE STRAWBERRY JAM COCOA COFFEE NONDAIRY CREAMER Cinnamon Maple Sprinkles Salt Pepper Vegetable Oil

MENU 6	MENU 7
GRAPE JUICE SAUSAGE LINKS (TURKEY) EGGS (Omelet, Ham & Cheese) HOMINY GRITS TEXAS FRENCH TOAST BANANA NUT CAKE MAPLE SYRUP MARGARINE CATSUP HOT SAUCE GRAPE JELLY COFFEE CAPPUCCINO (French Vanilla) NONDAIRY CREAMER Cinnamon Maple Sprinkles Salt Pepper Vegetable Oil	CRAN-ORANGE JUICE BACON EGGS (Boil-in-Bag) HOMINY GRITS BAGEL, FILLED COFFEE CRUMB CAKE MARGARINE CATSUP HOT SAUCE STRAWBERRY JAM COFFEE COCOA NONDAIRY CREAMER Salt Pepper

Mandatory Supplements per individual that are NOT included- (2) 8 oz. Milk and (1) Box Cold Cereal
 Optional Enhancements per individual that are NOT included- (2) slices of bread

UGR-A FY 04 LUNCH/DINNER MENUS

MENU 1	MENU 2	MENU 3	MENU 4	MENU 5
GREEN BEANS CHICKEN PARMESAN ZITI SPAGHETTI SAUCE BANANA CAKE APPLESAUCE LEMONADE MARGARINE HOT SAUCE PEANUT BUTTER GRAPE JELLY COFFEE NONDAIRY CREAMER Italian Seasonings Vegetable Seasoning Parmesan Cheese Salt Pepper	BROCCOLI TURKEY CUTLET w/ TURKEY GRAVY MASHED POTATOES STUFFING CRANBERRY SAUCE CHOCOLATE CHIP COOKIE MIXED FRUIT ICED TEA MARGARINE HOT SAUCE PEANUT BUTTER STRAWBERRY JELLY COFFEE NONDAIRY CREAMER Poultry Seasoning Vegetable Seasoning Salt Pepper Vegetable Oil	CORN BBQ PORK RIBS MACARONI & CHEESE BROWNIES' APPLE SAUCE ORANGE DRINK MARGARINE HOT SAUCE PEANUT BUTTER GRAPE JELLY COFFEE NONDAIRY CREAMER Vegetable Seasoning Salt Pepper	BAKED BEANS HAMBURGER PATTY MUSTARD,RELISH, SALAD.DRESSING CATSUP SCALLOPED POTATOES VANILLA PUDDING PEACHES LEMONADE HOT SAUCE COFFEE NONDAIRY CREAMER Steak Seasoning Barbecue Spice Minced Onions Vegetable Oil Salt & Pepper	PEAS & CARROTS TERRIYAKI CHICKEN WHITE RICE SOY SAUCE CHOCOLATE CAKE PEARS GRAPE DRINK MARGARINE HOT SAUCE PEANUT BUTTER GRAPE JELLY COFFEE NONDAIRY CREAMER Vegetable Seasoning Salt Pepper
MENU 6	MENU 7	MENU 8	MENU 9	MENU 10
GREEN BEANS SPAGHETTI w/MEATSAUCE MEATBALLS PARMESAN CHEESE PIZZA GRINDER BUTTER SCOTCH PUDDING PEACHES PINK LEMONADE MARGARINE HOT SAUCE PEANUT BUTTER STRAWBERRY JELLY COFFEE NONDAIRY CREAMER Italian Seasoning Vegetable Seasoning Salt Pepper	CORN GRILLED STEAK MASHED POTATOES GRAVY VANILLA CAKE MIXED FRUIT ICED TEA MARGARINE STEAK SAUCE PEANUT BUTTER GRAPE JELLY COFFEE NONDAIRY CREAMER Peppers and Onions Steak Seasoning Vegetable Seasoning Salt Pepper Vegetable Oil	CARROTS ROTISSERIE CHICKEN CHICKEN GRAVY AU GRATIN POTATOES OATMEAL COOKIES APPLE SAUCE LEMONADE MARGARINE HOT SAUCE PEANUT BUTTER STRAWBERRY JELLY COFFEE NONDAIRY CREAMER Paprika Vegetable Seasoning Salt Pepper	CORN CHICKEN FAJITAS MEXICAN RICE LEMON CUPCAKES PEARS ORANGE DRINK MARGARINE HOT SAUCE PEANUT BUTTER GRAPE JELLY COFFEE NONDAIRY CREAMER Salsa Vegetable Seasoning Salt Pepper	PEAS CHICKEN BREAST CHICKEN GRAVY RICE PILAF PB CHOC CHIP COOKIE MIXED FRUIT CRANBERRY SAUCE CHERRY DRINK MARGARINE HOT SAUCE PEANUT BUTTER STRAWBERRY JELLY COFFEE NONDAIRY CREAMER Poultry Seasoning All Purpose Seasoning Vegetable Seasoning Salt Pepper

UGR-A FY 04 LUNCH/DINNER MENUS

MENU 11	MENU 12	MENU 13	MENU 14
GREEN BEANS BBQ BEEF TIPS SCALLOPED POTATOES CARROT CAKE PEARS PINK LEMONADE MARGARINE HOT SAUCE PEANUT BUTTER GRAPE JELLY COFFEE NONDAIRY CREAMER Paprika Vegetable Seasoning Salt Pepper	CORN FRIED CHICKEN MASHED POTATOES CHICKEN GRAVY CHOCOLATE CHIP COOKIE MIXEDFRUIT ICED TEA MARGARINE HOT SAUCE PEANUT BUTTER GRAPE JELLY COFFEE NONDAIRY CREAMER Vegetable Seasoning Salt Pepper Cooking Oil	BROCCOLI ROAST BEEF, SLICED BEEF GRAVY MASHED POTATOES CHOCOLATE BROWNIE PEACHES LEMONADE MARGARINE HOT SAUCE PEANUT BUTTER GRAPE JELLY COFFEE NONDAIRY CREAMER All Purpose Seasoning Vegetable Seasoning Salt Pepper	MIXED VEGETABLES PORK CHOPS PORK GRAVY MACARONI AND CHEESE RANGER COOKIES PINEAPPLE CHUNKS ORANGE DRINK MARGARINE HOT SAUCE PEANUT BUTTER STRAWBERRY JELLY COFFEE NONDAIRY CREAMER Garlic Powder Paprika Vegetable Seasoning Salt Pepper

Mandatory Supplements per individual that are NOT included- 8 oz. Milk
 Optional Enhancements per individual that are NOT included -(2) Slices of Bread (except Menu 4 and 11, which would require (2) Hamburger Buns in lieu of (2) Slices of Bread), Fresh Fruits and Salad.

UGR-A NSNs

UGR-A BREAKFAST MENU

Semi-Perishable

MENU 1 8970-01-E10-0116
 MENU 2 8970-01-E10-0117
 MENU 3 8970-01-E10-0118
 MENU 4 8970-01-E10-0119
 MENU 5 8970-01-E10-0120
 MENU 6 8970-01-E10-0222
 MENU 7 8970-01-E10-0223

Perishable

8970-01-E10-0121
 8970-01-E10-0122
 8970-01-E10-0123
 8970-01-E10-0124
 8970-01-E10-0125
 8970-01-E10-0232
 8970-01-E10-0233

UGR-A DINNER MENU

Semi-Perishable

MENU 1 8970-01-E10-0126
 MENU 2 8970-01-E10-0127
 MENU 3 8970-01-E10-0128
 MENU 4 8970-01-E10-0129
 MENU 5 8970-01-E10-0130
 MENU 6 8970-01-E10-0131
 MENU 7 8970-01-E10-0132
 MENU 8 8970-01-E10-0133
 MENU 9 8970-01-E10-0134
 MENU 10 8970-01-E10-0135
 MENU 11 8970-01-E10-0224
 MENU 12 8970-01-E10-0225
 MENU 13 8970-01-E10-0226
 MENU 14 8970-01-E10-0227

Perishable

8970-01-E10-0136
 8970-01-E10-0137
 8970-01-E10-0138
 8970-01-E10-0139
 8970-01-E10-0140
 8970-01-E10-0141
 8970-01-E10-0142
 8970-01-E10-0143
 8970-01-E10-0144
 8970-01-E10-0145
 8970-01-E10-0234
 8970-01-E10-0235
 8970-01-E10-0236
 8970-01-E10-0237

DATE REC'D _____

ACES LOG-IN # _____

UGR-A NEW ITEM INTRODUCTION FORM

(NOTE: PAGES 1 AND 2 MUST BE COMPLETED)

MENU INFORMATION: MENU # _____ (TABLE I REQUIRED IF SUBMITTING ENTIRE NEW MENU)

ITEM BEING REPLACED: _____

VENDOR INFORMATION:

UGR-A CONTRACTOR _____ CONTRACT # _____

MANUFACTURE'S NAME/ADDRESS: _____

USDA EST # (If Applicable): _____

VETCOM Approved Source dated _____, page # _____.

IS A DSCP NSN/LSN ASSIGNED TO THIS ITEM? If so, please provide. _____

PRODUCT INFORMATION:

DESCRIPTION (Brief description of the product): _____

BRAND NAME OF PRODUCT: _____

CHECK ONE: _____ SEMI-PERISHABLE _____ FROZEN

CIRCLE ONE: BATTERED CUT BREADED CHOPPED MARINATED DICED SEASONED SHREDDED SLICED

VARIETY/COLOR/FLAVOR: _____

FOR MEAT ITEMS:

NAMP/IMPS# _____ WEIGHT RANGE _____ PRODUCT GRADE _____

HOW PACKAGED: _____ BULK _____ INDIVIDUALLY WRAPPED PORTIONS

CONTAINER MATERIAL: _____ CONTAINER SIZE: _____ U/I : _____

ITEM WEIGHT: _____ COUNT PER POUND: _____ PORTION SIZE: _____

UNITS PER CASE: _____ PERISHABLE PRODUCT CASE DIMENSIONS: _____

NOTE: Perishable cases may require breaking and re-packing in finished UGR-A ration module. If so, the primary container and components must be fully labeled.

OTHER INFORMATION APPLICABLE TO PRODUCT/ SPECIAL REQUIREMENTS: _____

UGR-A NEW ITEM INTRODUCTION FORM

PAGE 2 OF 2

PRODUCT INFORMATION (CONT'D):

SHELF LIFE: _____

INGREDIENT STATEMENT: _____

PREPARATION INSTRUCTIONS: _____

NUTRITIONAL INFORMATION: _____

UNIT PRICE \$ _____ CASE PRICE _____ COST TO MODULE \$ _____

BENEFIT ANALYSIS (e.g. reduced cost to module/ improved quality/ menu improvement) Please explain:

POINT OF CONTACT:

Lorraine Salerno, R. D.
Division Chief
Quality Assurance Division
Army Center of Excellence, Subsistence
1201 22nd Street
Attn: ATSM-CES-QA
Ft. Lee, VA 23801-1601
804-734-3366

NATICK:

The following must be completed when should you be required to furnish samples to NATICK for evaluation:

ITEM LOT CODE # _____ OF SAMPLES PROVIDED FOR EVALUATION

DATE REC'D _____

DSCP LOG-IN # DSCP-S- _____

UGR-A NEW SOURCE INTRODUCTION FORM

(NOTE: PAGES 1 AND 2 MUST BE COMPLETED)

VENDOR INFORMATION:

UGR-A CONTRACTOR _____ CONTRACT # _____

MANUFACTURE'S NAME/ADDRESS: _____

USDA EST # (If Applicable): _____

VETCOM Approved Source dated _____, page # _____.

IS A DSCP NSN/LSN ASSIGNED TO THIS ITEM? If so, please provide. _____

PRODUCT INFORMATION:

DESCRIPTION (Brief description of the product): _____

BRAND NAME OF PRODUCT: _____

CHECK ONE: _____ SEMI-PERISHABLE _____ FROZEN

CIRCLE ONE: BATTERED CUT BREADED CHOPPED MARINATED DICED SEASONED SHREDDED SLICED

VARIETY/COLOR/FLAVOR: _____

FOR MEAT ITEMS:

NAMP/IMPS# _____ WEIGHT RANGE _____ PRODUCT GRADE _____

HOW PACKAGED: _____ BULK _____ INDIVIDUALLY WRAPPED PORTIONS

CONTAINER MATERIAL: _____ CONTAINER SIZE: _____ U/I : _____

ITEM WEIGHT: _____ COUNT PER POUND: _____ PORTION SIZE: _____

UNITS PER CASE: _____ PERISHABLE PRODUCT CASE DIMENSIONS: _____

NOTE: Perishable cases may require breaking and re-packing in finished UGR-A ration module. If so, the primary container and components must be fully labeled.

OTHER INFORMATION APPLICABLE TO PRODUCT/ SPECIAL REQUIREMENTS: _____

UGR-A NEW SOURCE INTRODUCTION FORM

PAGE 2 OF 2

PRODUCT INFORMATION (CONT'D):

SHELF LIFE: _____

INGREDIENT STATEMENT: _____

PREPARATION INSTRUCTIONS: _____

NUTRITIONAL INFORMATION: _____

UNIT PRICE \$ _____ CASE PRICE _____ COST TO MODULE \$ _____

BENEFIT ANALYSIS (e.g. reduced cost to module/ improved quality/ menu improvement) Please explain:

POINT OF CONTACT:

Ms. Cynthia Henry is the POC for all literature, the information contained herein and product samples if deemed necessary. If samples are necessary, a one-time fee of \$900.00 may be charged. Introductory Forms may be forwarded to:

MS. CYNTHIA HENRY
SR. QUALITY ASSURANCE SPECIALIST
DSCP-HRUT
700 ROBBINS AVE.
PHILA, PA 19111
TELEPHONE: 215-737-7802
FAX: 215-737-2988
[Email: Cynthia.Henry@dla.mil](mailto:Cynthia.Henry@dla.mil)

NATICK:

The following must be completed when should you be required to furnish samples to NATICK for evaluation:

ITEM LOT CODE # _____ OF SAMPLES PROVIDED FOR EVALUATION

UNITIZED B RATION

WHAT IS IT?

The Unitized B Ration is used mainly by the United States Marine Corps to sustain groups of military personnel during operations that allow organized food service facilities. It is also used in situations that do not permit re-supply of perishable foods and where refrigeration equipment is not available. This ration has 10 breakfast and 10 lunch/dinner menus with each Unitized B menu providing a meal for 100 individuals. The ration is delivered on pallets with each pallet containing either two 100-man breakfast meals or two 100-man dinner meals. The weight of the ration is 229.1 pounds per module and the cubic measurement is 12 cubic feet per module.

WHAT IS IN IT?

There are approximately 100 semi-perishable foods used in the Unitized B menus (see Menu Table). The components are mostly canned and dehydrated foods, packaged in bulk containers of various sizes and types. Each module contains all food items and disposable items (trays, cups, dining packets and trash bags) necessary to feed 100 individuals. The ration provides approximately 4300 kilocalories (13% protein, 33% fat, and 54% carbohydrate).

HOW DO I EAT IT?

Trained food service personnel prepare the food. It takes 2 to 3 hours for 2 cooks to prepare a meal for 100 people; additional personnel are needed for serving and sanitation. An average of 75 gallons of water per day is required to prepare food (excluding bread) and beverages for 100 people.

HOW LONG WILL IT LAST?

The shelf life for this item is 24 months at 80 degrees Fahrenheit.

HOW CAN I GET IT?

Each menu has its own National Stock Number (See Menu Table). Requisitions are processed according to the supply procedures for each Military Service. Point of contact is Barbara Selander at (215) 737-4360, DSN 444-4360 or e-mail: Barbara.Selander@dla.mil.

COMMENTS

The Unitized B- Ration (UBR) is being phased out to 50-person Unitized Group Ration- B (UGR-B), however there is no time frame yet for the transition. The 100-person UBR inventory must be exhausted before the 50-person UGR-B is put in place. The UGR-B will have dehydrates, but will feature more commercial type items for the balance of the module components. The UGR-B will have 7 breakfast and 14 lunch/dinner menus to mirror the other UGR programs. It will still be for USMC usage.



UNITIZED B RATION MENUS

	BREAKFAST		DINNER
DAY 1			
8970-01-325-1181	Apple Juice Grapefruit Sections Scrambled Eggs Hominy Grits Creamed Ground Beef Hash Brown Potatoes Biscuits/Margarine Peanut Butter/Grape Jelly	8970-01-325-1190	Beef and Gravy Mashed Potatoes Peas Biscuits Pears Sugar Cookies
DAY 2			
8970-01-325-1182	Orange Juice Scrambled Eggs/Bacon Hash Brown Potatoes Peaches Biscuits	8970-01-325-1191	Creole Chicken Steamed Rice Corn Fruit Cocktail Oatmeal Cookies Biscuits
DAY 3			
8970-01-325-1183	Orange Juice Hominy Grits Scrambled Eggs/Bacon Hash Brown Potatoes Griddle Cakes Biscuits/Margarine Pears Maple Syrup Peanut Butter/Blackberry Jelly	8970-01-325-1192	Chili Macaroni Peas Peaches & Cottage Cheese Salad Cornbread Fruit Cocktail & Van. Pudding Sugar Cookies
DAY 4			
8970-01-325-1184	Orange Juice Hominy Grits Scrambled Eggs Creamed Ground Beef Hash Brown Potatoes Biscuits	8970-01-325-1193	Beef & Gravy w/Vegetables Mashed Potatoes Corn Relish Biscuits Peach Crunch
DAY 5			
8970-01-325-1859	Apple Juice Hominy Grits Scrambled Eggs Western Style Hash Brown Potatoes Fruit Cocktail Biscuits/Margarine Peanut Butter/Grape Jelly	8970-01-325-1194	Shrimp Creole Steamed Rice Buttered Carrots and Peas Biscuits/Margarine Apple Crisp

UNITIZED B RATION MENUS

	BREAKFAST		DINNER
DAY 6			
8970-01-325-1185	Orange Juice Roast Beef Hash Scrambled Eggs Hash Brown Potatoes Biscuits	8970-01-325-1195	Baked Ham Macaroni and Tomatoes Green Beans Cornbread Margarine Cherry Cobbler
DAY 7			
8970-01-325-1186	Orange Juice Oatmeal Scrambled Eggs Grilled Luncheon Meat Hash Brown Potatoes Pineapples Quick Coffee Cake Biscuits/Margarine Peanut Butter/Grape Jelly	8970-01-325-1196	Breaded Pork Chops and Creamed Gravy Applesauce Mashed Potatoes Oatmeal Cookies Biscuits Carrots and Peas
DAY 8			
8970-01-325-1187	Apple Juice Grapefruit Sections Scrambled Eggs/Bacon Hominy Grits Hash Brown Potatoes Biscuits	8970-01-325-1197	Chicken Noodle Soup Crackers Chili Con Carne Steamed Rice Green Beans Cornbread Pears Chocolate Cookies
DAY 9			
8970-01-325-1188	Orange Juice Oatmeal Scrambled Eggs w/Bacon Hash Brown Potatoes Fruit Cocktail Biscuits/Margarine Peanut Butter/Grape Jelly	8970-01-325-1198	Beef Patties Jardiniere Mashed Potatoes Corn Pineapple & Cottage Cheese Salad Biscuits Yellow Cake w/Chocolate Icing
DAY 10			
8970-01-325-1189	Orange Juice Hominy Grits Scrambled Eggs Roast Beef Hash Hash Brown Potatoes Pears Biscuits	8970-01-325-1199	Baked Chicken Steamed Rice Green Beans Biscuits Peaches Chocolate Brownies w/Chocolate Icing

Breakfast menus include Coffee, Cocoa, and Beverage Base. Dinner menus include Coffee, Tea, and Beverage Base.

MEDICAL DIET FIELD FEEDING SUPPLEMENT

WHAT IS IT?

In early 2003, the U.S. Army medical community made inquires about procuring Subsistence food items for field hospitals in Southwest Asia that would be consumable by troops/patients that had sustained head and facial injuries. In response to these requests, the DSCP Subsistence Operational Rations Business Unit, DSCP-EUROPE, Defense Commissary Agency (DeCA) Europe in Germany, Defense Distribution Depot Europe (DDDE), and Defense Distribution Center (DDC) worked together to develop and assemble the Medical Diet Field Feeding Supplement. Each Supplement provides a 15-day supply for 50 patients. The Supplement is not a stocked item; it is ordered and purchased on an "as needed" basis. DSCP and DSCP-E are utilizing DeCA in Germany and the Prime Vendor Contractor in Northern Europe to support the components of the Supplement. Components are being delivered in bulk to DDDE, where they are unit packed and prepared for shipment. Each Medical Supplement is shipped in a tri-wall container, with the following unit load dimensions: 33" wide x 41" long x 49" high; 38.37' cube; 443 lbs.

WHAT IS IN IT?

The Medical Diet Field Feeding Supplement is comprised of liquid and soft foods, and is designed for troops with cranial and facial injuries that may impede chewing and the consumption of food (a complete list of components are listed below).

HOW DO I EAT IT?

The Medical Diet Field Feeding Supplement requires minimal preparation (e.g. the addition of water and heating).

HOW LONG WILL IT LAST?

The shelf life of the Medical Diet Field Feeding Supplement is 12 months at 80 ° Fahrenheit. Date of Pack (DOP) is date assembled.

HOW CAN I GET IT?

The **National Stock Number** for the Medical Diet Field Feeding Supplement is 8970-01-470-5077. Funded, MILSTRIP requisition orders should be placed via email to DSCP Item Manager, Linda Carlin (215-737-8227, DSN 444-8227, Linda.Carlin@dla.mil) with copy to Joanne Durante (Joanne.Durante@dla.mil) and Earl Milligan (Earl.Milligan@dla.mil). Order lead-time for the Medical Diet Supplement for delivery in Southwest Asia is 30 days for surface delivery, and 15 days for authorized air delivery.



List of Components are as follows:

<u>Item</u>	Case Qty	Total Units
Instant Breakfast, Assorted Flavors	9	540
Beef Broth, Dehydrated	2	192
Chicken Broth, Dehydrated	2	192
Cream Chicken Soup, Condensed, 2 servings/can	1	48
Cream Tomato Soup, Condensed, 2 servings/can	1	48
Gelatins, individual desert cups:		
-Strawberry 4pk	3	144
-Strawberry/Orange 4pk	3	144
GatorAide, Lemon-Lime, powder, 18.4 oz	1	384
Ensure (Ross Labs), 8 oz. liquid cans		
-Chocolate Plus	2	48
- Vanilla Plus	2	48
Sugar Packet	1	1200
Sandwich Bags	1	600
Plastic Spoons	1	1200
Straws, Flexible, Individually Wrapped	1	1000
.25 liter (8oz.) StyroFoam/Hot Cups	1	1000
Cup lids with straw-hole	1	1000

FOOD PACKET, SURVIVAL, GENERAL PURPOSE, IMPROVED (GP-I)

WHAT IS IT?

The Food Packet, Survival, General Purpose, Improved is used by the Services to sustain an individual in survival situations, including escape and evasion, under all environmental conditions, and when potable water is limited. Requested by the Air Force, it is used to sustain personnel in any survival situation for periods of less than 5 consecutive days. There are 24 packets per shipping container. The weight is .71 lb. per packet and 18.21 lb. per case. The volume is 0.014 cubic feet per packet and 0.520 cubic feet per case.

WHAT IS IN IT?

The ration contains 6 compressed bars consisting of 2 cereal bars, 3 cookie bars, and 1 sucrose bar which are sealed in trilaminar pouches and packed in a water resistant, paperboard box. Lemon tea, sugar, and soup and gravy base are also included. Each packet provides 1447 kilocalories (5% protein, 39% fat, and 56% carbohydrate). It is designed to provide a maximum of 8% of the calories from protein in order to minimize metabolic water requirements.

HOW DO I EAT IT?

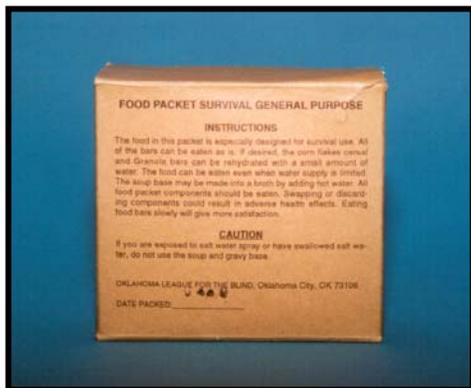
The individual prepares the food. Fourteen ounces of water are required to reconstitute the lemon tea, soup and gravy base.

HOW LONG WILL IT LAST?

The shelf life for this ration is 5 years at 80 degrees Fahrenheit.

HOW CAN I GET IT?

The NSN for this ration is 8970-00-082-5665. Point of contact is Gwen Williams at (215) 737-3879, DSN: 444-3879, or e-mail: Gwen.Williams@dla.mil.



FOOD PACKET, SURVIVAL, ABANDON SHIP

WHAT IS IT?

The Food Packet, Survival, Abandon Ship is used by the Navy to sustain one person for 3 days (using 2 bars per day) who must abandon ship and is designed to fit in the storage areas of lifesaving craft. The weight of this ration is 5.20 ounces per packet; 5.75 pounds per intermediate box, and 48 pounds per case. The volume is 17 cubic inches per packet, .16 cubic feet per intermediate box and 1.36 cubic feet per case. There are 25 packets per case.

WHAT IS IN IT?

The packet contains calorically dense cereal bars with a minimum of six equally shaped, commercially available, individually wrapped bars per intermediate box. The ration is strictly a short-term survival food whose consumption will help to minimize the negative metabolic effects of acute starvation. Each packet provides approximately 2400 kilocalories (54% carbohydrate). The components are compatible with potable water restrictions.

HOW DO I EAT IT?

There is no preparation necessary except opening packages.

HOW LONG WILL IT LAST?

The components have maximum stability for storage in on-deck craft under all climatic conditions. They meet the shelf life criteria stated in U.S. Coast Guard Regulations Governing Emergency Provisions for Lifeboats and Liferafts. The shelf life is 84 months at 80 degrees Fahrenheit.

HOW CAN I GET IT?

The NSN of this ration is 8970-01-434-3192. The point of contact is Gwen Williams at (215) 737-3879 or e-mail: Gwen.Williams@dla.mil.



FOOD PACKET, SURVIVAL, AIRCRAFT, LIFE RAFT

WHAT IS IT?

The Food Packet, Survival, Aircraft, Life Raft is used by the Navy to sustain personnel that survive aircraft disasters. The packet, along with other essential equipment, is supplied in the emergency kits carried aboard naval aircraft. The weight of this ration is 3.5 ounces per packet and 8.0 pounds per case. The cubic measurement is 12 cubic inches per packet and .24 cubic feet per case. There are 36 packets per case.

WHAT IS IN IT?

The packet contains hard candy, candy-coated chewing gum, and twine. An instruction sheet is included explaining the use of the twine for storing the components after the packet is opened. Each packet provides approximately 300 kilocalories (100% carbohydrate). It is strictly short-term survival food whose consumption will help to minimize the negative metabolic effects of acute starvation. The components are compatible with potable water restrictions.

HOW DO I EAT IT?

No preparation necessary except opening packages.

HOW LONG WILL IT LAST?

The shelf life is 84 months at 80 degrees Fahrenheit.

HOW CAN I GET IT?

The NSN of this ration is 8970-01-028-9406. The point of contact is Gwen Williams (215) 737-3879, DSN 444-3879 or e-mail: Gwen.Williams@dla.mil.



ULTRA HIGH TEMPERATURE MILK (UHT)

WHAT IS IT?

This item is used by the Armed Forces as a mandatory supplement and/or enhancement for operational ration feeding during operations which do not have refrigeration capability or have very limited capability. It is used in situations that do not permit re-supply of perishable foods. The weight and cube per case is approximately 16.4 lbs and .33 cubic feet. The weight and cube per pallet is approximately 1970 lbs and 42.8 cubic feet.

WHAT IS IN IT?

UHT milk is fresh milk, which has been processed with a technology, called UHT (Ultra High Temperature). The UHT treatment ensures maximum microbial inactivation, while preserving the maximum flavor, taste and nutritional value. The aseptic packaging system protects the product from air and light and guarantees long shelf life without the need for refrigeration. The nutritional values provided are: Whole White -150 Calories (30% Fat, 40% Carbohydrate, Protein 30%); Whole Chocolate - 230 Calories(21 % Fat, 58% Carbohydrate, 21% Protein); Reduced Fat Chocolate 2% milkfat -170 Calories (14% Fat, 64% Carbohydrate, 22% Protein); Reduced Fat Strawberry 2% milkfat -170 calories(13% Fat, 66% Carbohydrate, 21% protein); Reduced Fat White 2% milkfat – 120 Calories (21% Fat, 46% Carbohydrate, 33% Protein). Serving size is 1 cup (236ml).

HOW LONG WILL IT LAST?

The shelf life of UHT Milk is 10 months (unopened) under normal storage condition.

HOW CAN I GET IT?

Each type of UHT Milk has a national stock number (NSN). The half-pint containers have the following NSNs:

Whole White	8910-01-474-2661
Whole Chocolate	8910-01-474-2648
Low-Fat White	8910-01-474-2623
Low-Fat Chocolate	8910-01-474-2621
Low-Fat Strawberry	8910-01-474-2680

Unit per pack/case	27 half-pint containers per case.
1 pallet	3240 containers/120 cases
1 truck = 20 pallets	64800 containers minimum

Less than one truckload quantities are available; however, truck load quantities will ensure best price available and less shifting of product during shipment.

Point of contact is Barbara Selander at (215) 737-4360, DSN: 444-4360, or e-mail: Barbara.Selander@dla.mil.

SOY MILK NOTICE

All customers of Defense Supply Center Philadelphia (DSCP) Subsistence are advised that the following soy milk products have been approved for purchase:

8910-01-506-5239	MILK ALTERNATIVE, SHELF STABLE, soy, vanilla, fortified
8910-01-506-5245	MILK ALTERNATIVE, SHELF STABLE, soy, chocolate, fortified
8910-01-506-5249	MILK ALTERNATIVE, SHELF STABLE, soy, strawberry, fortified

All of the above are 1/2 (8 fl oz) containers of UHT aseptically processed and packaged, containing calcium and vitamins A, C, D and B12.

You are encouraged to direct all requests for soy milk to your local Prime Vendor if requirements are minimal. If you believe you will have significant and/or recurring requirements for soy milk, we ask that you contact Barbara Selander (see above) to discuss long-term contracting for the soy milk, similar to our contracting vehicles for UHT milk.

WATER, DRINKING, EMERGENCY & STERILE

WHAT IS IT?

Water, Drinking, Emergency, is packaged in a disposable flexible pouch, without tethering hole. It is 4 oz, and is packaged in quantities of 24 per intermediate box, 2 intermediate boxes per shipping container.

Water, Drinking, Sterile is clear, odorless, potable, commercially sterile, and hermetically sealed in a rigid plastic container. It is 16 oz, and packaged in quantities of 24 per shipping container.

HOW DO I EAT IT?

Water comes ready for consumption.

HOW LONG WILL IT LAST?

Both options have a shelf life of 60 months.

HOW CAN I GET IT?

The National Stock Number for a case of Water, Drinking, Emergency is 8960-01-124-4543. For the Water, Drinking, Sterile, the number is 8960-00-000-0170. Point of contact for both options is Gwen Williams (215) 737-3879, DSN 444-3879 or e-mail: Gwen.Williams@dla.mil.



Water, Drinking, Sterile.
(photo: Joe Zanolle/DSCP)



Water, Drinking, Emergency.
(photo: Joe Zanolle/DSCP).

POUCH BREAD

WHAT IS IT?

Bread, Shelf-Stable White, Fully Baked, one intact unit of bread flexibly & vacuum packaged, not less than 1.8 oz, 12 pouches per bag, 8 bags per shipping box, 96 pouches total per shipping box.

Shelf-Stable Wheat, Fully Baked, one intact unit of bread flexibly and vacuum packaged, not less than 1.8 oz, 12 pouches per bag, 8 bags per shipping box, 96 pouches total per shipping box.

The weight and cube per case for both types is approximately 11 lbs and 2.72 cubic feet. The weight and cube per pallet for both types is approximately 330 lbs and 51.1 cubic feet.

HOW DO I EAT IT?

Bread comes ready for consumption.

HOW LONG WILL IT LAST?

Both types have a shelf life of 24 months.

HOW CAN I GET IT?

The National Stock Number for a case of Bread, Shelf-Stable White is 8920-01-295-9276. For the Bread, Shelf-Stable Wheat, the number is 8920-01-419-9297. Point of contact for both types is Debbie Sinno (215) 737-3688, DSN 444-3688 or e-mail: Deborah.Sinno@dla.mil.



HEALTH AND COMFORT PACK (HCP)

WHAT IS IT?

The Health and Comfort Packs (HCPs) are designed to provide a means for forward area troops to acquire the everyday non-food necessities that are required for their health and comfort when the exchange system or local stores are not available to them. The contents listed here are the components that were procured on the last contract. Based upon field surveys, changes may be made in future procurements. If changes are made, they are usually in size of component or due to popularity of a new item, but the basic list of items generally remains the same. There are three types of HCPs, Type I, II, and III. The weight and cube per case of each type is as follows: Type I- 58 lbs and 2.9172 cube, Type II- 18 lbs and 1.86 cube, and Type III- 18 lbs and 1.86 cube.

WHAT IS IN IT?

Type I contains components which are suitable for both males and females. The intent is to supply 10 individuals for 30 days. Each shipping container contains 10 prepackaged polyethylene bags with a drawstring closure containing a designated quantity of 14 items for issue to 10 individuals. Each shipping container also contains other items intended as general supply for replacement or issue as needed.

TYPE I prepackaged bags contain the following items:

- (1) Toothbrush
- (2) Toothpaste
- (3) Floss, dental
- (4) Razor, shaving (5) and Shaving Cream (1) (Twin Blade disposable & Brushless Shave Cream) OR Razor, Shaving (5) (Twin Blade disposable w/ shaving foam dispenser)
- (5) Soap, bar (2)
- (6) Foot Powder
- (8) Tissues
- (9) Shampoo
- (10) Deodorant, stick
- (11) Bag, plastic
- (12) Lip Balm (2)
- (13) Personal Hygiene Body Wipe (8 pack) (3)
- (14) Lotion, Sunscreen
- (15) Toilet Paper
- (16) After Shave, Cleanser
- (17) After Shave, Lotion

The TYPE I shipping containers also contain the following supplemental or replacement items packed in an intermediate container:

- Detergent, laundry (2)
- Boot Laces, Black (2)
- Sewing Kit, Military
- Boot/Shoe polish (3)
- Comb, Hair (2)
- Band-Aids
- Mirror (Lexan)
- Shoe Brush

TYPE II is intended for females only. The intent is to supply 10 females for 30 days. The TYPE II shipping container contains the following components packed in bulk:

- (1) Napkins, sanitary, regular (48)
- (2) Napkins, sanitary, super (72)
- (3) Tampons, regular (60)
- (4) Tampons, super (84)
- (5) Panty Shields (200)
- (6) Bag, plastic, 1 gallon (20)
- (7) Disposal Bag, 3x7 (150)
- (8) Bag, plastic, 10 gallon (10)
- (9) Ponytail Holders (10)
- (10) Brush, hair, (1)
- (11) Comb, plastic (2)
- (12) Bobby Pins (50)
- (13) Personal Hygiene Body Wipes (10)

TYPE III is a washcloth-sized personal hygiene body wipe. The contents are intended for use by 10 individuals (male or female):

- (1) Personal Hygiene Body Wipe, 8-10 pack (40)

HOW LONG WILL IT LAST?

The shelf life remaining for all components at the time of assembly is 2 years at 50 to 72 degrees Fahrenheit.

HOW CAN I GET IT?

The NSN for Type I (male and female), Health and Comfort Pack, is 8970-01-368-9154. The NSN for Type II (female), Health and Comfort Pack, is 8970-01-368-9155. The NSN for Type III (male and female), Health and Comfort Pack, is 8970-01-487-7488. Point of contact is Gwen Williams at (215) 737-3879, DSN 444-3879 or e-mail: Gwen.Williams@dla.mil. (NOTE: Photos below depict components of a previous product procurement and not the present procurement.)



HUMANITARIAN RATIONS



Humanitarian Rations were implemented in response to customer requests for specific feeding requirements for large groups of people. To date, the family of Humanitarian Rations has included the **Humanitarian Daily Ration (HDR)** and the **Humanitarian Pouch Meal (HPM)**. These rations are packaged such as to withstand extreme environmental conditions and to allow airdrops when necessary. Currently, only the HDR is being procured by DSCP and available to the customer. However, the humanitarian meal concept can be tailored (in regard to packaging, nutritional requirements, and individual components), implemented, and made available to meet the needs of different situations when the need is present.

THE HUMANITARIAN DAILY RATION (HDR)

WHAT IS IT?

The original requirement for the HDR was based on a need identified by the Defense Security Cooperation Agency-Humanitarian Assistance/Demining Activities (DSCA-HA/D), for a means of feeding large populations of displaced persons or refugees under emergency conditions. The HDR is similar in concept to the Meal, Ready-to-Eat as it is composed of ready-to-eat thermostabilized entrees and complementary components and is packaged in materials structurally similar to the MRE. However, the similarity ends there.

The components are designed to provide a full day's sustenance to a moderately malnourished individual. In order to provide the widest possible acceptance from the variety of potential consumers with diverse religious and dietary restrictions from around the world, the HDR contains no animal products or animal by-products, except that minimal amounts of dairy products are permitted. Alcohol and alcohol based ingredients are also banned. The meal bag is similar to the MRE meal bag except that it is a salmon color and it contains graphics demonstrating how to open the bag and that the contents should be eaten. Again, the shipping container is the same as the MRE, except that it holds ten meal bags and contains markings and graphics specific to the HDR. The net weight per case is 25 lbs and 1.02 cubic feet, while each pallet weighs 1,237 lbs. and is approximately 58.1 cubic feet.

WHAT IS IN IT?

Since the meal is designed as a complete day's supply of food, a minimum of two entrees is provided in each meal bag. Complementary components are also included to provide the balance of the daily nutritional requirements that call for not less than 2200 calories, broken down as 10-13% protein, 27-30% fat, and not less than 60% carbohydrates. A spoon and a non-alcohol based moist towelette are the only non-food components in the meal bag.

HOW DO I EAT IT?

The entire meal is ready to eat. The entrees may be eaten cold, however, as is universally understood, the entrees generally are more desirable when heated. The entree package may be immersed in hot water or the contents may be placed in a pot for heating over flame.

HOW LONG WILL IT LAST?

The shelf life of the HDR is 36 months at 80 degrees Fahrenheit.

HOW CAN I GET IT?

The National Stock Number for the Humanitarian Ration is 8970-01-375-0516. Point of contact is Gwen Williams at (215) 737-3879, DSN: 444-3879, or e-mail: Gwen.Williams@dla.mil.

HUMANITARIAN DAILY RATION MENUS

MENU #1

A	B	C
Bean Salad	Barley Stew	Beans & Rice in Tomato Sauce
Brown & Wild Rice w/Lentils	Lentil Stew	Herb Rice
Crackers	Vegetable Biscuits	Biscuit (2 pack MRE crackers)
Peanut Butter	Jam	Vegetable Crackers (2 pack)
Raisins	Peanut Butter	Fruit Bar (2 oz. Fig)
Flat Bread	Fruit Bar	Peanut Butter
Strawberry Jam	Shortbread Cookies	Strawberry Jam
Accessory Pack*	Fruit Pastry	Fruit Pastry (2 pack)
	Accessory Pack*	Shortbread (1 bar)
		Accessory Packet*

MENU #2

A	B	C
Bean Salad	Barley Stew	Red Beans & Rice
Rice w/Beans	Peas in Tomato Sauce	Yellow Rice
Crackers	Vegetable Biscuits	Biscuit (2 pack MRE crackers)
Peanut Butter	Jam	Vegetable Crackers (2 pack)
Raisins	Peanut Butter	Fruit Bar (2 oz. Fig)
Flat Bread	Fruit Bar	Peanut Butter
Strawberry Jam	Shortbread Cookies	Strawberry Jam
Apple Fruit Bar	Fruit Pastry	Fruit Pastry (2 pack)
Accessory Pack*	Accessory Pack*	Shortbread (1 bar)
		Accessory Packet*

MENU #3

A	B	C
Bean Salad	Barley Stew	Lentil Stew
Lentils & Vegetables	Rice & Vegetables in Sauce	Herb Rice
Crackers	Vegetable Biscuits	Biscuit (2 pack MRE crackers)
Peanut Butter	Jam	Vegetable Crackers (2 pack)
Raisins	Peanut Butter	Fruit Bar (2 oz. Fig)
Flat Bread	Fruit Bar	Peanut Butter
Strawberry Jam	Shortbread Cookies	Strawberry Jam
Apple Fruit Bar	Fruit Pastry	Fruit Pastry (2 pack)
Accessory Pack*	Accessory Pack*	Shortbread (1 bar)
		Accessory Packet*

MENU #4

A	B	C
Beans w/Potatoes	Rice & Vegetables in Sauce	Pasta in Tomato Sauce
Brown & Wild Rice w/Lentils	Peas in Tomato Sauce	Yellow Rice
Crackers	Vegetable Biscuits	Biscuit (2 pack MRE crackers)
Peanut Butter	Jam	Vegetable Crackers (2 pack)
Raisins	Peanut Butter	Fruit Bar (2 oz. Fig)
Flat Bread	Fruit Bar	Peanut Butter
Strawberry Jam	Shortbread cookies	Strawberry Jam
Accessory Pack*	Fruit Pastry	Fruit Pastry (2 pack)
	Accessory Pack*	Shortbread (1 bar)
		Accessory Packet*

MENU #5

A	B	C
Lentils & Vegetables	Lentil Stew	Lentil Stew
Beans w/Potatoes	Peas in Tomato Sauce	Red Beans & Rice
Crackers	Vegetable Biscuits	Biscuit (2 pack MRE crackers)
Peanut Butter	Jam	Vegetable Crackers (2 pack)
Raisins	Peanut Butter	Fruit Bar (2 oz. Fig)
Flat Bread	Fruit Bar	Peanut Butter
Apple Fruit Bar	Shortbread Cookies	Strawberry Jam
Accessory Pack*	Fruit Pastry	Fruit Pastry (2 pack)
	Accessory Pack*	Shortbread (1 bar)
		Accessory Packet*

* Accessory Pack Contents: Red Pepper, Pepper, Salt, Sugar, Spoon, Matches (unprinted) & Towelette (alcohol-free), Napkin.

OPERATIONAL RATIONS DEPLOYABLE FIELD SUPPORT IST (Formerly FIELD FEEDING EQUIPMENT)



Modern Burner Unit (MBU)
Photo: Joe Zanolle/DSCP

The Deployable Field Support IST manages and provides end items and spare parts support for military field kitchens used to support U.S. military operations. We are your source for replacement and support items for the Mounted Kitchen Trailer, Food Sanitation Center, Kitchen Company Level Field Feeding (KCLFF), and the Modular Field Kitchen. We also manage the M59 Range Outfit, M2 Burner Unit, Modern Burner Unit, and Squad/Survival/Individual Field Stoves. For more information contact any member of the Deployable Field Support IST. For a complete list of FFE National Stock Numbers (NSNs), please visit the FFE web page at <http://www.dscp.dla.mil/subs/rations/ffe/fldfeed.htm>.

TEAM MEMBER POINTS OF CONTACT

NAME	TITLE	PHONE (215) 737-XXXX	EMAIL @dla.mil
Gus Altieri	Section Chief	2964	Gus.Altieri
Aggie Gallagher	Purchasing Specialist	x3852	Aggie.Gallagher
George Patrick	Supply Palnner	x7945	George.Patrick
Kathy Perry	Commodity Management Specialist	x2986	Kathleen.Perry
Cathy Welgoss	Supply Planner	x3701	Cathy.Welgoss
Bill Woltjen	Purchasing Specialist	x3831	William.Woltjen

Managed End Items	Support of End Items
<input type="checkbox"/> M2A Burner Unit <input type="checkbox"/> Modern Burner Unit <input type="checkbox"/> M59 Field Range Outfit <input type="checkbox"/> Squad/Survival/Individual Field Stoves	<input type="checkbox"/> Mounted Kitchen Trailer (MKT) <input type="checkbox"/> Food Sanitation Center (FSC) <input type="checkbox"/> Kitchen Company Level Field Feeding (KCLFF) <input type="checkbox"/> Modualr Field Kitchen (MFK)



Food Sanitation Center (FSC)



Mounted Kitchen Trailer (MKT)



Mounted Kitchen Trailer (MKT)

Modern Burner Unit (MBU)

Note to Army Customers and National Guard & Reserve Units:

The MBU's are being fielded by PM-Soldier Support in accordance with the overall Army priority sequence. Individual units may **not** buy the MBU on their own to circumvent the priority. That would violate the Army's "Total Package Fielding" regulations that require equipment to be fielded with all training, documentation, spare parts and support equipment. It would be logistically risky and potentially dangerous to deliver MBUs without proper support and training. Under the fielding, units do not have to pay for anything other than possibly for TDY to attend training at a regional location which will be set up by the Army. Any questions on this matter may be directed to Mr. Tim Benson at PM-Soldier Support (DSN: 256-5543) or Ms. Aggie Gallagher at Defense Supply Center Philadelphia (DSN: 444-3852).

Overview:

The Modern Burner Unit (MBU) is the replacement for the M2 gasoline burner currently used in all field feeding systems. Compatibility of the MBU with all current field feeding equipment will be achieved by maintaining the same footprint and heat transfer as the M2.



Description:

The MBU utilizes an automatic, closed circuit fueling system, which avoids spill hazards and eliminates the need to remove the burner for refueling, as with the pressurized fuel system of the M2. Employing an electronic ignition, the MBU is ignited in place, thus saving time by eliminating the pre-heat period required with the M2 and reducing the hazards associated with lighting and carrying lit

burners into the kitchen. It reduces the logistical burden and safety hazards of the M2 by burning the less volatile JP-8 fuel instead of gasoline. The use of electronically controlled components also decreases the production of hazardous emissions by maintaining the correct fuel/air ratio. To eliminate the risk of electrical shock during use and maintenance, and allow direct use of vehicle power, less than 90 Watts of 28 Volt DC power is used. Compatibility with A.C. generators is achieved by providing power converters as required in each kitchen application.

The MBU can be easily installed in any of the current Army field feeding equipment systems. The Mounted Kitchen Trailer (MKT) application requires minor modifications for cabling and hardware mounting. A generator or other AC power source is required to power the MBU in most applications.

FIELD WASH STAND

Now available to our Military Customers is the **FIELD WASH STAND**. This convenient four-person design is perfect for field feeding and work sites where frequent hand-washing is required. It features hands-free operation via foot pumps, fresh and grey-water tanks of durable polyethylene, paper towel holder, and soap dispenser. The Field Wash Stand greatly enhances personal hygiene in the field. *Please note that at this point, this item is not part of any mandatory field plan. It is not a required item. Units that desire this item must purchase it with their units' funds.*



NSN: 7360-01-480-8487

Item color is **dark green**.

Height	58 in
Width:	22.5 in
Depth:	22.5 in
Weight:	60 lbs.
Weight Filled:	226 lbs.
Blue Water:	20 gal
Grey water:	22 gal

Point of Contact for this item is
George Patrick, Supply Planner
Commercial Phone (215) 737-7945
DSN Phone 444-7945
Email George.Patrick@dla.mil

**Defense Supply Center Philadelphia
Directorate of Subsistence
Operational Rations Business Unit**

Pricing

Fiscal Year 2004

June 2004

**NOTE: For most recent prices, please refer to the web page at
<http://www.dscp.dla.mil/subs/rations/prices.pdf>.**

Description	Unit/Issue	Price
MRE	BX	\$83.22
Meal, Rel, Kosher/Halal	BX	88.07
RCW	BX	96.44
MCW of MCW/LRP	BX	113.70
LRP of MCW/LRP	BX	123.37
TOTM	BX	varies by qty & vendor*
MARC	BX	46.40
UGR-H&S BRK	MOD	263.74**
UGR-H&S L/D	MOD	226.53***
UGR-H&S Artic Supplement	MOD	104.64
UGR-A BRK	MOD	Average Price- 133.88 (price is for Non-STORES customers only****)
UGR-A L/D	MOD	Average Price- 180.82 (price is for Non-STORES customers only****)
UGR-A	MOD	Overall Average- \$157.35
Unitized B	MOD	see below*****
Medical Diet Field Feeding Supplement	EA	1121.00
Survival, GPI	PZ	14.64
Survival, Abandon Ship	PZ	3.00
Survival, Aircraft/Liferaft	PZ	1.39
UHT Milk, Whole Wht	BX	TBD
UHT Milk, Whole Choc	BX	TBD
UHT Milk, Low-Fat Wht	BX	TBD
UHT Milk, Low-Fat Choc	BX	TBD
UHT Milk, Low-Fat Strawberry	BX	TBD
Water, Drinking, Sterile	EA	2.27
Water, Drinking, Emergency	PG	1.09
Pouch Bread, Wht	BX	52.18
Pouch Bread, Wheat	BX	52.18
HCP, Type I	BX	223.69
HCP, Type II	BX	74.61
HCP, Type III	BX	82.29
HDR	BX	42.11
Field Feeding Equipment	NA	see below*****

***TOTM Prices:**

Qty	Ameriquial	Sopakco	Wornick
1-47 cases	\$59.37	53.53	59.60
48-959 cases	49.87	48.77	49.65
960-1919 cases	47.45	45.86	47.41
1920+ cases	46.41	45.61	46.39

****UGR-H&S Breakfast Menus Prices for the USMC variation: Brk Menu 5 = 254.18**

*****UGR-H&S Lunch/Dinner Prices for the USMC variation: L/D Menu 2 = 208.88
L/D Menu 4 = 201.63
L/D Menu 10 = 314.13**

******UGR-A Prices: For prices of UGR-A Brk & L/D contact the item manager Linda Carlin, (215) 737-8227, DSN 444-8227, email Linda.Carlin@dla.mil.**

*******Unitized B Prices:**

Breakfast 1	416.42
Breakfast 2	275.43
Breakfast 3	325.66
Breakfast 4	353.24
Breakfast 5	312.57
Breakfast 6	300.52
Breakfast 7	361.54
Breakfast 8	309.01
Breakfast 9	309.95
Breakfast 10	337.80
Dinner 1	243.31
Dinner 2	248.59
Dinner 3	293.52
Dinner 4	393.70
Dinner 5	485.80
Dinner 6	254.50
Dinner 7	528.52
Dinner 8	335.31
Dinner 9	353.86
Dinner 10	230.77

*******Field Feeding Equipment (FFE) Prices: For prices of FFE items please contact the item manager George Patrick, (215) 737-7945, DSN 444-7945, email George.Patrick@dla.mil.**

Individual & Group Rations Weights and Cubes

	Srvngs	U/I per	Srvngs	Case	Case	Case	Cs per	U/I	U/I	Cs per	Unit Load	Unit Load	Unit Load
Ration/Item	per U/I	Pallet	per Pkt	Cube	l/w/h (in.)	Wt(lb)	U/I	Cube	Wt(lb)	Pallet	l/w/h (in.)	Cube	Avg. Wt(lb)
MRE	12	48	576	1.02	17x9.6x10.8	22	1	1.02	22	48	44.5x51.75x42.2	56.1	1098
MCW/LRP	12	48	576	1.02	17x9.6x10.8	15	1	1.02	15	48	44.5x51.75x42.2	57.1	758
HDR	10	48	480	1.02	17x9.6x10.8	25	1	1.02	25	48	44.5x51.75x42.2	58.1	1237
Religious Meal	12	30	360	1.4	19.6x13.75x9	18	1	1.4	18	30	41.25x39.25x46.25	43.3	540
UGR-H&S B1	50	8	400	1.75	24.25x13.5x9.25		3	5.25	104	24	40.5x51.75x41.75	47.5	832
UGR-H&S B2	50	8	400	1.75	24.25x13.5x9.25		3	5.25	125	24	40.5x51.75x41.75	47.5	1000
UGR-H&S B3	50	8	400	1.75	24.25x13.5x9.25		3	5.25	122	24	40.5x51.75x41.75	47.5	976
UGR-H&S B4	50	8	400	1.75	24.25x13.5x9.25		3	5.25	122	24	40.5x51.75x41.75	47.5	976
UGR-H&S B5	50	8	400	1.75	24.25x13.5x9.25		3	5.25	118	24	40.5x51.75x41.75	47.5	944
UGR-H&S B6	50	8	400	1.75	24.25x13.5x9.25		3	5.25	105	24	40.5x51.75x41.75	47.5	837
UGR-H&S B7	50	8	400	1.75	24.25x13.5x9.25		3	5.25	119	24	40.5x51.75x41.75	47.5	952
Avg Brk	50		400						116				931
UGR-H&S D1	50	8	400	1.75	24.25x13.5x9.25		3	5.25	131	24	40.5x51.75x41.75	47.5	1048
UGR-H&S D2	50	8	400	1.75	24.25x13.5x9.25		3	5.25	141	24	40.5x51.75x41.75	47.5	1128
UGR-H&S D3	50	8	400	1.75	24.25x13.5x9.25		3	5.25	154	24	40.5x51.75x41.75	47.5	1232
UGR-H&S D4	50	8	400	1.75	24.25x13.5x9.25		3	5.25	120	24	40.5x51.75x41.75	47.5	960
UGR-H&S D5	50	8	400	1.75	24.25x13.5x9.25		3	5.25	133	24	40.5x51.75x41.75	47.5	1064
UGR-H&S D6	50	8	400	1.75	24.25x13.5x9.25		3	5.25	136	24	40.5x51.75x41.75	47.5	1088
UGR-H&S D7	50	8	400	1.75	24.25x13.5x9.25		3	5.25	131	24	40.5x51.75x41.75	47.5	1048
UGR-H&S D8	50	8	400	1.75	24.25x13.5x9.25		3	5.25	132	24	40.5x51.75x41.75	47.5	1056
UGR-H&S D9	50	8	400	1.75	24.25x13.5x9.25		3	5.25	126	24	40.5x51.75x41.75	47.5	1008
UGR-H&S D10	50	8	400	1.75	24.25x13.5x9.25		3	5.25	129	24	40.5x51.75x41.75	47.5	1032
UGR-H&S D11	50	8	400	1.75	24.25x13.5x9.25		3	5.25	137	24	40.5x51.75x41.75	47.5	1096
UGR-H&S D12	50	8	400	1.75	24.25x13.5x9.25		3	5.25	130	24	40.5x51.75x41.75	47.5	1040
UGR-H&S D13	50	8	400	1.75	24.25x13.5x9.25		3	5.25	131	24	40.5x51.75x41.75	47.5	1048
UGR-H&S D14	50	8	400	1.75	24.25x13.5x9.25		3	5.25	132	24	40.5x51.75x41.75	47.5	1056
Avg Din									133				1065
Pouch Bread	96	15	1440	2.72	24x14x14	11	1	2.72		15	48x40x46	51.1	330
UHT Milk	27	120	3240	0.33	15.75x8x4.4		1	0.33		120	48x40x43	42.8	1970
Brk Cereal	72	50	3600	1.00	16x9x12		1	1.00		50	48x40x65	50.0	460



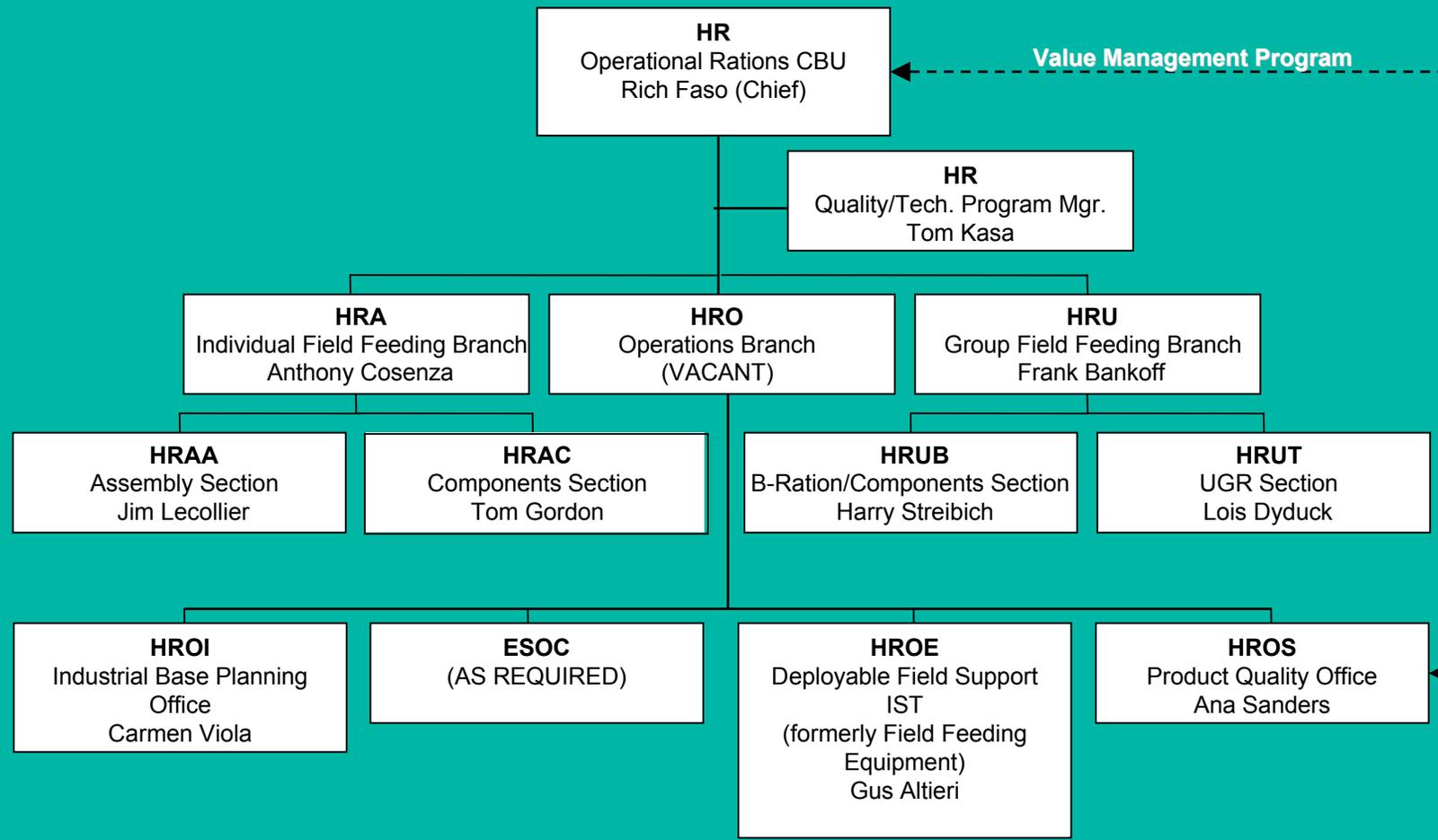
DEFENSE SUPPLY CENTER PHILADELPHIA



DEFENSE SUPPLY CENTER PHILADELPHIA

Operational Rations Business Unit June 2004

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Value Management Program

***DSCP SUBSISTENCE
OPERATIONAL RATIONS
POINTS of CONTACT***

Item/Program	Name	Function	Phone Number DSN 444- xxxx Comm'1 (215) 737- xxxx	Email Address xxxx@dla.mil
Operational Rations	Rich Faso	Head Office Chief	2952	Richard.Faso
Operational Rations	Marie Hurchik	Front Office Assistant	2955	Marie.Hurchik
Operational Rations	Tom Kasa	Quality/Tech. Program Mgr.	7533	Thomas.Kasa
Operational Rations	Major Selnick	Readiness	2901	David.Selnick
Operational Rations	Commander McCormack	Readiness	5668	James.McCormack
Operational Rations	SSG Smith	Readiness	3022	Derrick.J.Smith
Operations Branch	Maria Pappas	Operations	4598	Maria.Pappas
Operations Branch	Joe Zanolle	Marketing & Mgt Analyst	5648	Joseph.Zanolle
Industrial Base Planning	Carmen Viola	Office Chief	4517	Carmen.Viola
Product Quality	Ana Sanders	Office Chief	8656	Ana.Sanders
Value Management	Andrew Scott	Coordinator	4229	Andrew.Scott
Deployable Field Support IST (formerly Field Feeding Equipment)	Gus Altieri	Office Chief	2964	Gus.Altieri
Group Field Feeding Branch	Frank Bankoff	Branch Chief	2951	Frank.Bankoff
Group Field Feeding Branch	Dottie Jankiewicz	Office Assistant	5898	Dottie.Jankiewicz

***DSCP SUBSISTENCE
OPERATIONAL RATIONS
POINTS of CONTACT***

Group Field Feeding Branch (Tray Pack/UGR)	Lois Dyduck	Section Chief/Contracting Officer	3834	Lois.Dyduck
Group Field Feeding Branch (Tray Pack/UGR)	Joanne Durante	Inventory Manager (UGR H&S)	2958	Joanne.Durante
Group Field Feeding Branch (Tray Pack/UGR)	Linda Carlin	Inventory Manager (UGR-A CONUS/Korea/Germany and the Medical Diet Field Feeding Supplement)	8227	Linda.Carlin
Group Field Feeding Branch (Tray Pack/UGR)	Doris Duglas	Customer Service Representative	2959	Doris.Duglas
Group Field Feeding Branch (Components/B-Rations)	Harry Streibich	Section Chief/Contracting Officer	3820	Harry.Streibich
Group Field Feeding Branch (Components/B-Rations)	Barbara Selander	Inventory Manager (Untitized Bs, UHT Milk)	4360	Barbara.Selander
Group Field Feeding Branch (Components/B-Rations)	Napoleon Ciron	Components	3904	Napoleon.Ciron
Individual Field Feeding Branch	Anthony Cosenza	Branch Chief	2960	Anthony.Cosenza
Individual Field Feeding Branch	Jim Greene	Office Assistant	7903	James.Greene
Individual Field Feeding Branch (Assembly Section)	Jim Lecollier	Section Chief	3625	James.Lecollier
Individual Field Feeding Branch (Assembly Section)	Tom Carlin	Inventory Manager (MREs, Religious Meals)	7348	Thomas.Carlin
Individual Field Feeding Branch (Assembly Section)	Gwen Williams	Inventory Manager (Emergency Water, Survival Rations, HDRs, HCPs, LRP/MCW)	3879	Gwen.Williams
Individual Field Feeding Branch (Assembly Section)	Debbie Sinno	Inventory Manager (Pouch Bread, TOTM)	3688	Deborah.Sinno
Individual Field Feeding Branch (Components Section)	Tom Gordon	Section Chief	7532	Thomas.Gordon
War Reserve Program	Barbara Selander	Program Manager	4360	Barbara.Selander

Telephone Directory (3/1/01)
Commercial (215) 737-XXXX
DSN 444-xxxx

HR	PHONE		HRA-Individual Field Feeding Br.	PHONE
Rich Faso	2952		Anthony Cosenza	2960
Marie Hurchik	2955		HRAA-Assembly Section	
Tom Kasa (Quality/Tech. Program)	7533		Jim Lecollier	3625
Major Selnick- READINESS	2901		Jim Greene	7903
Commander McCormack - READINESS	5668		Pernell Ricks	2968
SSG Smith - READINESS	3022		Irene Sacchetta	7752
HRO - Operations Branch			Tom Carlin	7348
Rich Faso	2952		Gwen Williams	3879
Maria Pappas- SYSTEMS	4598		Joe Terreri	2965
Joe Zanolle- MARKETING	5648		Frank Tallent	2969
HRO(E) - Deployable Field Support			Debbie Sinno	3688
Gus Altieri	2964		Annette Seymour	9042
George Patrick	7945		Debbie Beller	2967
VACANT	2370		HRAC-Components Section	
Aggie Gallagher	3852		Tom Gordon	7532
Kathy Perry	2986		Paul Ferrante	2869
Bill Woltjen	3831		Don Anthony	4477
Cathy Welgoss	3701		Debbie Veneri	3113
HROI-Industrial Base Planning Office			Roberta Hicks	2972
Carmen Viola	4517		VACANT	7775
Joan Lutz	9118		Sandra Murray	7338
Colleen Foley	9045		Brian Lowry	7773
Joe Fedeli	8460		Dennis Kavanagh	7771
Rich Golden	7502		Clement Galligan	8030
Elaine Keller	8052		Deeshanae S. Jenkins	4220
HROS - Product Quality Office			HRUB-B-Ration/Component Section	
Ana Sanders	8656		Harry Streibich	3820
Gary Walker	3876		Catherine Davis	3816
O.J. Hunt	5353		Noreen Killian	7718
CW2 Keith Pritts	8657		Marta Blanco-Gunn	3380
Andy Scott (Value Management)	4229		Jennifer Dam	7898
Dave Brown	3822		Barbara Selander	4360
HRU-Group Field Feeding Branch			Napoleon Ciron	3904
Frank Bankoff	2951		Joe Littlejohn	5383
Dottie Jankiewicz	5898		FAX MACHINE NUMBERS	
HRUT- UGR Section			HR	0313
Lois Dyduck	3834		HROI	9043
Cindy Henry	7802		HRUT & HRUB	2988&4115
Tracey Brown	2989		HROS	0379
Carol DePrisco	3833		HRAA & HRAC	7774
Debra Paster	2979		ESOC (only when activated)	7160
Larry Charya	3832		DSCP CCC	4444
Doris Douglas	2959		ESOC Staff Duty Officer-24 hrs/day	2341
Joanne Durante	2958			
Linda Carlin	8227			

