

TO: DSCP- HRAA(LeCollier/3625)

Subject: ES04-055; Technical Inquiry; Various Meal, Ready-To-Eat (MRE) entrees/side dishes; reduce temperature of water bath for both product exam and drained weight inspection

1. Based on the MRE25/UGR05 Cutting in Sept 2003, the concern was raised on the temperatures cited for conducting product examinations and drained weight inspections for entrée or side items. The USDA inspectors claimed that the 180°F to 190°F water was too hot to handle and that a lower temperature could be used. Natick conducted some testing on various items and resolved the issue with USDA on which temperature to use that would provide a safer environment and still be reliable for verifying our requirements.

2. Natick recommends that DSCP implement the changes with a contract modification for the current, pending and future procurements of listed MRE items until the subject documents are formally amended or revised.

(a) Sec E-5,A Product examination, line 9 – after “pouches immersed in” delete “140°F to 190°F” or delete “180°F to 190°F” and insert “not less than 140°F” .

(b) Sec E-5,B(x) Drained weight test, line 3 – delete “140°F to 190°F” or “180°F to 190°F” and insert “not less than 140°F” .

3. Due to the volume of documents involved (33), when the current versions are revised, the product examination and drained weight exam will be updated. Items that have been removed up to MRE 24 are not listed. The current listing is below.

<b><u>Document number</u></b>	<b><u>Document name</u></b>	<b><u>Document date</u></b>
PCR-C-050	Chicken w/Black Beans in Sauce, Pouch	10 Oct 02
PCR-R-007	Refried Beans, Pouch	10 Oct 02
PCR-N-001A	Noodles in Butter Sauce, Pouch	6 Aug 02
PCR-C-049	Cajun Rice w/Beans & Beef Sausage, Pouch	6 Aug 02
PCR-V-004	Veggie Burger in BBQ Sauce, Pouch	6 Aug 02
PCR-M-009	Macaroni & Cheese, Mexican style, Pouch	6 Aug 02
PCR-A-001A	Apple Pieces in Spiced Sauce, Pouch	5 Aug 02
PCR-C-045	Clam Chowder, New England style, Pouch	25 Oct 01
PCR-P-028	Pork Rib, Boneless, Imitation, Pouch	25 Oct 01
PCR-V-003	Vegetable Manicotti, in Tomato Sauce, Pouch	24 Oct 01
PCR-B-035	Beef Roast w/Vegetables, Pouch	24 Oct 01
PCR-C-027	Chili and Macaroni, Pouch	15 Nov 00
PCR-B-020	Beef Stew, Pouch	15 Nov 00
PCR-B-021	Beef Ravioli in Meat Sauce, Pouch	15 Nov 00
PCR-B-029	Beef Patty, Grilled, Pouch	15 Nov 00
PCR-B-030	Beefsteak, Grilled w/Mushroom Gravy, Pouch	15 Nov 00
PCR-S-011	Seafood Tortellini, Pouch	15 Nov 00

PCR-C-019A	Country Captain Chicken, Pouch	31 Jul 00
PCR-J-001	Jambalaya w/Ham & shrimp, Pouch	30 Sep 99
PCR-B-010(1)	Beef Enchilada in Sauce, Pouch	30 Sep 99
PCR-P-011	Potatoes, Mashed, Pouch	30 Sep 99
PCR-C-023	Chicken Breast w/Cavatelli, Pouch	8 Oct 98
PCR-C-022	Chicken Breast Grilled, Fillet, Pouch	8 Oct 98
PCR-C-020	Cheese Tortellini, Pouch	8 Oct 98
PCR-C-021	Chicken, Noodles w/Vegetables, Pouch	8 Oct 98
PCR-P-009	Pasta w/Vegetables in Tomato Sauce, Pouch	8 Oct 98
PCR-M-004	Minestrone Stew, Pouch	2 Oct 98
PCR-B-011	Beans, Western, Pouch	1 Oct 98
PCR-C-018	Chicken Tetrazzini, Pouch	1 Oct 98
PCR-B-0002	Black Bean and Rice Burrito, Pouch	17 Dec 97
PCR-S-0002	Spaghetti w/Meat Sauce, Pouch	5 Nov 97
PCR-M-0001	Meatloaf w/Gravy, Pouch	22 Sep 97
PCR-C-0002	Chicken Breast w/Salsa, Pouch	22 Sep 97

4. The MRE 25 entrée/side dishes shall include these new requirements, as applicable.

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