SECTION C

C-1 ITEM DESCRIPTION

PCR-H-004, HASH, CORNED BEEF, PACKAGED IN A TRAY PACK CAN, SHELF STABLE 30 NOVEMBER 1999

Each component is consumed by combat personnel under worldwide environmental extremes as part of an operational ration, and is a source of nutritional intake.

C-2 PERFORMANCE REQUIREMENTS

A. Product standard. A sample shall be subjected to first article or product demonstration model inspection as applicable, in accordance with the tests and inspections of Section E of this Performance-based Contract Requirements document.

B. Commercial sterility. The packaged food shall be processed until commercially sterile.

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

D. Appearance.

(1) General. The finished product shall be a mixture of coarsely ground cured beef, potato dices, and onion pieces. The packaged food shall be free from foreign materials.

(2) Cured beef. The cured beef shall be sizes typically produced by a 1/2 inch grinder plate, and shall be practically free of bone or bone fragment, cartilage, coarse connective tissue, tendons or ligaments, and glandular material. The cured beef shall be light to medium red color.

(3) Potatoes. The potatoes shall be sizes typically produced by a 3/8 inch dicer setting. The potatoes shall be intact and shall be off white color.

E. Odor and flavor.

(1) General. The packaged food shall have an odor and flavor of corned beef hash made from cured beef, potatoes, and onions, and seasoned with herbs and spices. The packaged food shall be free from foreign odors and flavors.

F. Texture.

(1) Cured beef. The cured beef shall be moist and tender.

(2) Potatoes. The potatoes shall be slightly soft to slightly firm.

G. Weight.

(1) Net weight. The average net weight shall be not less than 98 ounces. No individual tray can shall contain less than 96 ounces.

(2) Free liquid weight. The free liquid weight in an individual tray can shall be not more than 3.0 ounces.

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

I. Nutrient content.

(1) Protein content. The protein content shall be not less than 11.0 percent.

(2) Fat content. The fat content shall be not greater than 5.5 percent.

(3) Salt content. The salt content shall be not less than 0.7 percent and not greater than 1.5 percent.

C-3 MISCELLANEOUS INFORMATION. THE FOLLOWING FORMULA IS PROVIDED FOR INFORMATION ONLY TO PROVIDE THE BENEFIT OF PAST GOVERNMENT EXPERIENCE. THIS IS NOT A MANDATORY CONTRACT REQUIREMENT.

A. Ingredients/formulation. Ingredients and formulation percentages may be as follows:

Ingredients	Percent by weight
Beef, cured, blanched 1/	43.650
Potatoes, fresh 2/	45.000
Water 1/	6.867
Potatoes, crushed, dehydrated	1.650
Salt 3/	1.240
Onions, dehydrated, chopped	0.720
Sugar, white, granulated	0.600
Garlic powder	0.170
Pepper, black, ground	0.070
Bay leaves, ground	0.025
Clove, ground	0.008

1/ The beef amount is based on a blanching yield of approximately 70 percent. The beef and water percentages may be adjusted, as necessary, to compensate for blanching yields from 65.0 percent to 69.0 percent.

2/ When dehydrofrozen potatoes are used, the formulation may be 20.489 percent by weight of potatoes and 24.511 percent by weight of water.

3/ The total amount of salt in the formula may be adjusted, as necessary, to produce a product that complies with the finished product salt requirements.

SECTION D

D-1 PACKAGING

A. Preservation. Product shall be filled into a tray pack can conforming to MIL-C-44340, Can, Tray Pack. The practice of reconditioning tray pack cans by buffing with an abrasive substance shall not be permitted. Verification testing and inspection of tray pack can conformance to the requirements shall be by the testing and inspections of Section 4 of MIL-C-44340 and the Quality Assurance Provisions of Section E of this Performance-based Contract Requirements document.

B. Can condition. The filled, sealed, and processed tray can shall conform to the United States Standards for Condition of Food Containers.

C. Can closure. The filled, sealed, and processed tray can shall be securely closed.

D. Can vacuum. The filled, sealed, and processed tray can shall show evidence of vacuum.

D-2 LABELING

A. Tray pack can body. One side of each tray pack can body shall be clearly printed or stamped, in a manner that does not damage the tray, with permanent black ink or any other contrasting color, which is free of carcinogenic elements or ingredients. Paper labels are not permitted. Each tray pack can shall be labeled with the following:

(1) Product name. Commonly used abbreviations may be used when authorized by the inspection agency.
(2) Tray pack can code includes: 1/
Lot Number
Filling equipment identification number
Retort identification number
Retort cook number

1/ Shall be code marked as follows: The lot number shall be expressed as a four digit Julian code. The first digit shall indicate the year of production and the next three digits shall indicate the day of the year (Example, 31 August 1999 would be coded as 9243). The Julian code shall represent the day the product was packaged into the tray and processed. Sub-lotting (when used) shall be represented by an alpha character immediately following the four digit Julian code. Following the four digit Julian code and the alpha character (when used), the other required code information shall be printed in the sequence as listed above.

B. Tray pack can lid. The tray pack can lid shall be clearly printed or stamped, in a manner that does not damage the lid, with permanent black ink or any other contrasting color, which is free of carcinogenic elements or ingredients. As an alternate lid labeling method, a preprinted self-adhering 0.002 inch thick clear polyester label printed with indelible black or other contrasting color ink may be used. Tray pack can labels shall show the following statements:

(1) Lid labeling shall include:
Product name
Ingredients
Net weight
Name and address of packer
Code (same as tray code)
USDA establishment number stamp for the packers plant

(2) Lid labeling shall also show the following statements:

TO HEAT IN WATER: Submerge unopened can in water. Bring water to a boil. Simmer gently 40-45 minutes. Avoid overheating (can shows evidence of bulging).

CAUTION: Use care when opening as pressure may have been generated within the can.

YIELD: Serves 18 portions of approximately 2/3 cup each.

D-3 PACKING

A. Packing for shipment to ration assembler. Four filled, sealed, and processed cans of product, shall be packed in a fiberboard box conforming to style RSC-L, grade 275 of ASTM D 5118, Standard Practice for Fabrication of Fiberboard Shipping Boxes. The cans shall be packed flat, with the first two cans placed with the lids together and the next two cans with the lids together. The inside of each box shall be provided with a box liner and five fiberboard pads. The pads shall be placed between the cans and on the top and bottom of the stacked cans. The pad dimensions shall be not less than 1/8 inch of the full length and width dimensions of the box and shall be fabricated of class domestic, grade 175 fiberboard. The box shall be closed in accordance with ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers.

D-4 UNITIZATION

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

D-5 MARKING

A. Shipping containers and unit loads. Marking of shipping containers and unit loads shall be as specified in DPSC FORM 3556 Marking Instructions for Shipping Cases, Sacks and Palletized/Containerized Loads of Perishable and Semiperishable Subsistence.

SECTION E INSPECTION AND ACCEPTANCE

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

A. Definitions.

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

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

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

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

(1) Product standard inspection. The first article or product demonstration model shall be inspected in accordance with the provisions of this Performance-based Contract Requirements document and evaluated for overall appearance and palatability. Any failure to conform to the performance requirements or any appearance or palatability failure shall be cause for rejection.

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

E-5 QUALITY ASSURANCE PROVISIONS (PRODUCT)

A. Product examination. The finished product shall be examined for compliance with the performance requirements specified in Section C of this Performance-based Contract Requirements document utilizing the double sampling plans indicated in ANSI/ASQC Z1.4 - 1993. The lot size shall be expressed trays. The sample unit shall be the contents of one tray. The inspection level shall be S-3 and the acceptable quality level (AQL), expressed in terms of defects per hundred units, shall be 4.0 for major defects and 6.5 for minor defects. Defects and defect classifications are listed in Table I below. The trays shall be heated in accordance with the heating instructions from the tray label prior to conducting any portion of the product examination. Free liquid shall be determined prior to other product examination.

TABLE I. Product defects 1/ 2/ 3/

Category		Defect
Major	Minor	
		Appearance
101		Bone or bone fragment measuring more than 0.3 inch in any dimension.
	201	Cured beef and potato dices are not evenly distributed.
	202	Cured beef is not light to medium red color.
	203	Potatoes are not intact dices or not off white color.
	204	Total weight of cartilage, coarse connective tissue, tendons or ligaments, and glandular material is more than 2.0 ounces.
		Odor and flavor
102		The packaged food does not have an odor or flavor of corned beef hash made from cured beef, potatoes, and onions, and seasoned with herbs and spices.
		Texture
	205	Cured beef is not moist or not tender.
	206	Potatoes are not slightly soft to slightly firm.
		Weight
	207	The net weight of an individual tray can is less than 96 ounces. 4/
		Free liquid
103		The free liquid in an individual tray can is more than 3.0 ounces.

1/ The presence of any foreign material such as but not limited to, dirt, insect parts, hair, wood, glass, metal, or mold or the presence of any foreign odors or flavors such as, but not limited to burnt, scorched, rancid, sour, or stale shall be cause for rejection of the lot.

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

3/ Grinder plate size requirement for cured beef and dicer size requirement for potatoes shall be verified by the producer's certificate of conformance.

4/ Sample average net weight less than 98 ounces shall be cause for rejection of the lot.

C. Methods of inspection.

(1) Commercial sterility. Commercial sterility shall be verified in accordance with USDA/FSIS regulations.

(2) Shelf life. The contractor shall provide a certificate of conformance that the product has a 3 year shelf life when stored at 80^0F. Government verification may include storage for 6 months at 100^0F or 36 months at 80^0F. Upon completion of either storage period, the product will be subjected to a sensory evaluation panel for appearance and palatability and must receive an overall score of 5 or higher based on a 9 point hedonic scale to be considered acceptable.

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

(4) Free liquid weight. The weight of free liquid in each tray shall be determined by the following procedure. The can shall be opened and the lid shall be held in place. The can shall be elevated on end, so that any liquid will flow out of the opened corner, into a tared container. Collect the liquid. Drain for 1 minute, before determining the free liquid weight by subtracting the container tare weight from the gross weight. The free liquid shall be reported to nearest 0.5 ounce.

(5) Nutrient content. The sample to be analyzed shall be a composite of three filled and sealed tray pack cans which have been selected at random from the lot. The composited sample shall be prepared (see NOTE) and analyzed for protein content, fat content, and salt content in accordance with the following methods of the Official Methods of Analysis of AOAC International:

Test	Method Number
Protein	988.05, 992.15
Fat	922.06
Salt	935.47

Test results shall be reported to the nearest 0.1 percent. Any nonconforming results shall be cause for rejection of the lot.

NOTE: The USDA will use AOAC method 983.18 for preparation of the sample.

E-6 QUALITY ASSURANCE PROVISIONS (PACKAGING AND PACKING MATERIALS, TRAY PACK CAN)

A. Packaging.

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

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

(3) Vacuum examination. Cans shall be allowed to cool to 75° ± 5°F, held for at least 24 hours after sealing, and then examined for vacuum retention. To examine, lay a straight edge in the center of the lid along the length of the tray pack. Both ends of the straight edge shall touch the lid at the inside edge of the double seam. There shall be a visible gap between the straight edge and the lid for the entire distance of the label panel. Using a shorter straight edge, the same procedure shall be used across the width, in the center of the tray pack can. One measurement shall be made when examining a ribbed lid; lay the straight edge between the two center ribs along the length of the can. The inspection lot shall include only tray packs produced in a single shift on a single sealing machine. The sample size shall be 50 cans. Any nonconformance shall be classified as a major defect and shall be cause of rejection of the lot.

B. Labeling.

(1) Can body labeling examination. The tray pack can body shall be examined for the labeling defects listed in table II below. The lot size shall be expressed in tray pack cans. The sample unit shall be one tray pack can. The inspection level shall be I and the AQL, expressed in terms of defects per hundred units, shall be 0.65 for major defects and 4.0 for minor defects.

TABLE II. Can body labeling defects

Category		Defect
Major	Minor	
101		Tray pack can code or product name missing, incorrect, or illegible.
102		Not printed or stamped as specified.
103		Printing or stamping causes can body damage.
	201	Labeling ink not a contrasting color.

(2) Can lid labeling examination. The tray pack can shall be examined for the defects listed in table III below. The lot size shall be expressed in tray pack cans. The sample unit shall be one tray pack can. The inspection level shall be I and the AQL, expressed in terms of defects per hundred units, shall be 0.65 for major defects and 4.0 for minor defects.

TABLE III. Can lid labeling defects

Category		Defect
Major	Minor	
101		Label torn or scratched so as to obliterate any of the markings.
102		Labeling missing, incorrect or illegible.
	201	Air bubbles under label.
	202	Label not properly adhered to can (label raised or peeled back from edges or corners).

(3) Label adhesive examination. When self-adhering labels are used, the adhesive shall be tested in accordance with ASTM D 3330. In lieu of testing, a certificate of conformance (COC) shall be provided.

C. Packing.

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

TABLE IV. Shipping container defects

Category		Defect
Major	Minor	
101		National stock number, item description, contract number, name and address of producer, or date of pack missing, incorrect, or illegible.
102		Container not closed properly.
103		Interior packing with fiberboard liner or pads not as specified.
104		Dimensions of pads not as specified.
	201	Other required markings missing, incorrect, or illegible.
	202	Arrangement or number of tray pack cans not as specified.

D. Unitization.

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

SECTION J REFERENCE DOCUMENTS

DPSC/DSCP FORMS

DPSC FORM 3556	Marking Instructions for Shipping Cases, Sacks and Palletized/Containerized Loads of Perishable and Semiperishable Subsistence
DSCP FORM 3507	Loads, Unit: Preparation of Semiperishable Subsistence Items

MILITARY SPECIFICATIONS

MIL-C-44340	Can, Tray Pack

GOVERNMENT PUBLICATIONS

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

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY (ASQ)

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

AMERICAN SOCIETY FOR TESTING AND MATERIALS (ASTM)

D 1974	Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers
D 3330	Peel Adhesion of Pressure-Sensitive Tape
D 5118	Standard Practice for Fabrication of Fiberboard Shipping Boxes

AOAC INTERNATIONAL Official Methods of Analysis of the AOAC International

AMSSB-RCF-FN (A.Richards/5037) 29 March 2000

TO: DSCP-HSL (Woloszyn/4435)

Subject: (DDC-00-059); Document Changes, PCR-B-018, Beef Chunks with Noodles in Sauce, Packaged in a Tray Pack Can, Shelf Stable; PCR-C-008, Chicken Breast in Gravy, Packaged in a Tray Pack Can, Shelf Stable; PCR-C-028, Chicken with Vegetables in Teriyaki Sauce, Packaged in a Tray Pack Can, Shelf Stable; PCR-C-035, Chili with Beans, Packaged in a Tray Pack Can, Shelf Stable; PCR-H-004, Hash, Corned Beef, Packaged in a Tray Pack Can, Shelf Stable; PCR-P-013, Pork Sausage in Cream Gravy, Packaged in a Tray Pack Can, Shelf Stable.

1. For procurement of Tray Pack Can Performance-based Contract Requirement Items, the U.S. Army Soldier and Biological Chemical Command, Soldier Systems Center requests that DSCP implement the changes cited below.

2. The following changes are provided to the subject documents for all current, pending, and future procurements until the documents are formally amended or revised:

D-2, B, (1), line 6, Delete: “Code (same as tray code)”.

D-2, B, (1), line 7, Delete and substitute: “Official establishment number (for example, EST 38) or a three letter code identifying the establishment”.

D-3 Packing; Delete and substitute:

D-3 PACKING

A. Packing for shipment to ration assembler. Four filled, sealed, and processed cans of product, shall be packed in a snug fitting fiberboard box conforming to style RSC-L, grade 275 of ASTM D 5118, Standard Practice for Fabrication of Fiberboard Shipping Boxes. The cans shall be packed flat, with the first two cans placed with the lids together and the next two cans with the lids together. The inside of each box shall be provided with a box liner and five fiberboard pads. The height of the box liner shall be equal to the full inside depth of the box (+0 inch, -1/8 inch). Flute direction of the box liner shall be vertical. The pads shall be placed between the cans and on the top and bottom of the stacked cans. The pad dimensions shall be not less than 1/8 inch of the full length and width dimensions of the box and shall be fabricated of the same material as the box. The box shall be closed in accordance with ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers.

E-6, A, (1), line 2, after “Food”, Insert: “Containers”.

DONALD A. HAMLIN
Team Leader
Food Engineering Services Team
Combat Feeding Program

Document Changes

A. Richards

CF:
Beward
Byrd
Charya
Costanza
Hamlin
Hoffman
Malason
Richards

Salerno
Trottier
Valvano
Wagner

AMSSB-RCF-FN (Richards/5037) 20 September 2000

TO: DSCP-HSL (Woloszyn/4435)

Subject: (DDC00-113); Change to Tray Pack Can, Polymeric Tray PCRs, and Quality Assurance Provisions and Packaging Requirements for PCRs.

1. Reference: DDC00-063 dtd 6 April 2000 and Telephone conversation between B. Lowry, DSCP, and A. Konrady, SBCCOM, AQLs for major defects.

2. Based on referenced DDC, telephone conversation and review of PCRs, the U.S. Army Soldier and Biological Chemical Command, Soldier Systems Center requests that DSCP implement the change cited below. The following change is provided for all current, pending, and future procurements until the document is formally amended or revised:

Tray Pack Can PCRs:
PCR-B-018, Beef Chunks w/Noodles, Tray Pack Can, Shelf Stable;
PCR-B-027, Bread Stuffing, Tray Pack Can, Shelf Stable;
PCR-C-008, Chicken Breast in Gravy, Tray Pack Can, Shelf Stable;
PCR-C-028, Chicken W/Vegetables in Teriyaki Sauce, Tray Pack Can, Shelf Stable;
PCR-C-035, Chili w/Beans, Tray Pack Can, Shelf Stable;
PCR-H-004, Hash, Corned Beef, Tray Pack Can, Shelf Stable;
PCR-P-013, Pork Sausage in Cream Gravy, Tray Pack Can, Shelf Stable:

Polymeric Tray PCRs:
PCR-C-032, Beef Chunks w/Noodles, Polymeric Tray, Shelf Stable;
PCR-B-028, Bread Stuffing, Polymeric Tray, Shelf Stable;
PCR-C-032, Chicken Breast in Gravy, Polymeric Tray, Shelf Stable;
PCR-C-033, Chicken W/Vegetables in Teriyaki Sauce, Polymeric Tray, Shelf Stable;
PCR-C-034, Chili w/Beans, Polymeric Tray, Shelf Stable;
PCR-H-005, Hash, Corned Beef, Polymeric Tray, Shelf Stable;
PCR-P-014, Pork Sausage in Cream Gravy, Polymeric Tray, Shelf Stable.

Paragraph E-5, A, line 6 for major defects: delete “1.5” and insert “4.0”.

Quality Assurance Provisions and Packaging Requirements:
PCR-O-0001, Omelet with Bacon and Cheese, Tray Pack Can, Shelf Stable;
PCR-O-0002, Omelet with Cheese, Western-Style, Tray Pack Can, Shelf Stable;
PCR-O-0003, Omelet with Sausage and Potatoes, Tray Pack Can, Shelf Stable.

Paragraph E-5, B, line 7 for major defects: delete “1.5” and insert “4.0”.

3. POC for this action is Mr. Allen Richards, X5037.

DONALD A. HAMLIN
Team Leader
DoD Food Engineering
Services Team

Document changes.

(ARichards)

CF:
Beward
Byrd
Charya
Hamlin
Hoffman
Konrady A.
Konrady M.
Lowry
Malason

Richards
Salerno
Valvano
Wagner
AMSSB-RCF-FN (Richards/5037) 21 September 2000

TO: DSCP-HSL (Woloszyn/4435)

Subject: (DDC00-114); Change to Tray Pack Can PCRs, and Quality Assurance Provisions and Packaging Requirements for PCRs.

1. Reference: DSCP coordination comment on draft Pork Sausage Links in Brine, Tray Pack Can dtd 29 August 2000.

2. Based on referenced comment, and review of PCRs, the U.S. Army Soldier and Biological Chemical Command, Soldier Systems Center requests that DSCP implement the change cited below. The following change is provided for all current, pending, and future procurements until the document is formally amended or revised:

Tray Pack Can PCRs:
PCR-B-018, Beef Chunks w/Noodles, Tray Pack Can, Shelf Stable;
PCR-B-006, Beef Patties in Broth, Tray Pack Can, Shelf Stable;
PCR-B-019, Beef Stew, Tray Pack Can, Shelf Stable;
PCR-B-027, Bread Stuffing, Tray Pack Can, Shelf Stable;
PCR-C-008, Chicken Breast in Gravy, Tray Pack Can, Shelf Stable;
PCR-C-028, Chicken W/Vegetables in Teriyaki Sauce, Tray Pack Can, Shelf Stable;
PCR-C-035, Chili w/Beans, Tray Pack Can, Shelf Stable;
PCR-C-042, Cream Gravy with Ground Beef, Tray Pack Can, Shelf Stable;
PCR-H-004, Hash, Corned Beef, Tray Pack Can, Shelf Stable;
PCR-H-006, Ham Slices in Brine, Tray Pack Can, Shelf Stable;
PCR-H-007, Ham Slices in Spice Sauce, Tray Pack Can, Shelf Stable;
PCR-M-006, Mashed Potatoes with Brown Gravy, Tray Pack Can, Shelf Stable;
PCR-P-013, Pork Sausage in Cream Gravy, Tray Pack Can, Shelf Stable:

Paragraph D-3. A. Packing, lines 7-8: Delete " the same material as the box" and insert " class domestic, grade 175 fiberboard".

Quality Assurance Provisions and Packaging Requirements:
PCR-O-0001, Omelet with Bacon and Cheese, Tray Pack Can, Shelf Stable;
PCR-O-0002, Omelet with Cheese, Western-Style, Tray Pack Can, Shelf Stable;
PCR-O-0003, Omelet with Sausage and Potatoes, Tray Pack Can, Shelf Stable.

Paragraph D-3. A. Packing, line 10: Delete "the same material as the box" and insert " class domestic, grade 175 fiberboard".

3. POC for this action is Mr. Allen Richards, X5037.

DONALD A. HAMLIN
Team Leader
DoD Food Engineering
Services Team

Document changes.

(ARichards)

CF:
Alashaian
Beward
Byrd
Charya
Costanza
Hamlin
Hoffman

Konrady M.
Malason
Richards
Salerno
Valvano
Wagner