SECTION C

C-1 ITEM DESCRIPTION

ACR-U-03 UNITIZED GROUP RATION – HEAT & SERVE ASSEMBLY REQUIREMENTS

The Unitized Group Ration – Heat & Serve (UGR-H&S) 03 provides a breakfast or a lunch/dinner meal to 50 individuals. There are seven breakfast and fourteen lunch/dinner menus with each of the menus providing a Heat & Serve ration entrée.

Assembly of the UGR-H&S consists of three shipping containers (half tier); six shipping containers fit on one tier of a 40 by 48 pallet. There are four tiers per pallet. Within the shipping containers are cans, bottles, boxes and bags of food items, disposable meal trays, dining packets, and paper cups.

C-2 ASSEMBLY REQUIREMENTS

A. Components.

(1) Menu components. The components required for menu assembly shall be as specified in Table I.

TABLE I. Menu Components

Component	Reference
Entrees	
Beef Chunks with Noodles in Sauce – tray pack	PCR-B-018A
Beef Chunks with Noodles in Sauce - polymeric tray	PCR-B-023A
Beef Patties in Broth - tray pack	PCR-B-006
Beef Patties in Broth - polymeric tray	PCR-B-026
Beef Stew – tray pack	PCR-B-019
Beef Stew – polymeric tray	PCR-B-024
Beef Strips with Green Peppers & Gravy - tray pack	PCR-B-005
Beef Strips with Green Peppers & Gravy - polymeric tray	PCR-B-025
Chicken Breast in Gravy - tray pack	PCR-C-008
Chicken Breast in Gravy - polymeric tray	PCR-C-032
Chicken Chow Mein – tray pack	PCR-C-009
Chicken Chow Mein – polymeric tray	PCR-C-010
Chicken with Vegetables in Teriyaki Sauce – tray pack	PCR-C-028A
Chicken with Vegetables in Teriyaki Sauce – polymeric tray	PCR-C-033A
Chili with Beans - tray pack	PCR-C-035A
Chili with Beans - polymeric tray	PCR-C-034A
Country Captain Chicken – tray pack	PCR-C-043
Country Captain Chicken – polymeric tray	PCR-C-044
Cream Gravy with Ground Beef - tray pack	PCR-C-042
Cream Gravy with Ground Beef - polymeric tray	PCR-C-040
Eggs, Freeze Dehydrated, Raw	DSCP Solicitation SPO300-03-R-0005 Statement of Work
Eggs, Scrambled – tray pack	PCR-E-002
Eggs, Scrambled – polymeric tray	PCR-E-005
Eggs with Beef and Potatoes – tray pack	PCR-E-008
Eggs with Beef and Potato – polymeric tray	PCR-E-009
Eggs with Cheese and Bacon Pieces – tray pack	PCR-E-004
Eggs with Cheese and Bacon Pieces – polymeric tray	PCR-E-007
Eggs with Turkey Sausage and Potatoes – tray pack	PCR-E-010
Eggs with Turkey Sausage and Potatoes – polymeric tray	PCR-E-011
Ham Slices in Brine – tray pack	PCR-H-006
Ham Slices in Brine – polymeric tray	PCR-H-009
Hash, Corned Beef – tray pack	PCR-H-004
Hash, Corned Beef - polymeric tray	PCR-H-005
Meatballs in Brown Gravy – tray pack or polymeric tray	MIL-M-44479
Omelet with Smoked Sausage & Potatoes – tray pack	PCR-O-0003
Omelet with Smoked Sausage Links & Potatoes – polymeric tray	PCR-O-006
Pork Ribs, Boneless, Imitation, in Barbecue Sauce – tray pack	MIL-P-44465

PCR Menu
CIDs
Assist QuickSearch
US Standards for Grades
QA Pubs

or polymeric tray

TABLE I. Menu Components (cont'd)

Component	Reference
Pork Sausage Links in Brine - tray pack	PCR-P-003
Pork Sausage Links in Brine - polymeric tray	PCR-P-015
Pork Sausage in Cream Gravy – polymeric tray	PCR-P-014A
Pork Tamales in Tomato Sauce – tray pack	PCR-P-026
Pork Tamales in Tomato Sauce – polymeric tray	PCR-P-027
Spaghetti with Meatballs in Sauce - tray pack or polymeric Tray	MIL-S-44341
Turkey Slices with Gravy - tray pack or polymeric tray	MIL-T-44237B
Vegetable Lasagna – tray pack	PCR-V-001
Vegetable Lasagna – polymeric tray	PCR-V-002
Starches	
Beans with Rice and Bacon - tray pack or polymeric tray	MIL-B-44478
Bread Stuffing - tray pack	PCR-B-027A
Bread Stuffing - polymeric tray	PCR-B-028A
Bun, Hamburger	MIL-B-44359A
Griddle Breads	A-A-20234A
Waffle, Plain Type I, Flavor A, Shape 1	
Waffle, Blueberry Type I, Flavor B, Shape 1	
Waffle, Apple Cinnamon Type I, Flavor D, Shape 1	
Waffle, Chocolate Type I, Flavor E, Shape 1	
Hominy Grits, Enriched, White, Quick Cooking, Regular, Type I, Style B, Flavor 1	A-A-20035B
Mashed Potatoes with Brown Gravy - tray pack	PCR-M-006
Mashed Potatoes with Brown Gravy - polymeric tray	PCR-M-007
Pork and Beans - tray pack	PCR-P-029
Pork and Beans - polymeric tray	PCR-P-030
Pork and Beans, Type II, Style B, Grade A	A-A-20134B
Potatoes with Bacon Pieces in Sauce - tray pack	PCR-P-020
Potatoes with Bacon Pieces in Sauce - polymeric tray	PCR-P-021
Potatoes, White, Dehydrated, Mashed, Agglomerates, Type II, Style D	A-A-20032E
Rice, White - tray pack	PCR-R-003
Rice, White - polymeric tray	PCR-R-004
Stuffing Mix, Chicken Flavored w/Vegetable Seasoning	ADCoP
Vegetables	
Beans, Green, Type a or b, Grade A, cuts	U.S. Standards for Grades
Corn, Whole Kernel, Type b, Color a, Grade A	U.S. Standards for Grades
Peas, Type a or b, Grade A	U.S. Standards for Grades
Peas & Carrots, Grade A	U.S. Standards for Grades
Vegetables, Mixed, Canned	A-A-20120C
Desserts	
Apple Dessert – tray pack or polymeric tray	MIL-A-44255B
Blueberry Dessert – tray pack or polymeric tray	MIL-B-44256C
Cherry Dessert – tray pack or polymeric tray	MIL-C-44269B
Cakes and Brownies - tray pack	PCR-C-036
Yellow Cake w/Chocolate Crumb Topping Type I, Flavor 1	
Marble Cake w/Toffee Crumb Topping Type I, Flavor 3	
Devil's Fudge Cake w/Coconut Topping Type I, Flavor 4	
Spice Cake w/Vanilla Crumb Topping Type I, Flavor 5	
Coffee Cake w/Cinnamon Crumb Topping Type I, Flavor 6	
Walnut Tea Cake Type I, Flavor 7	
Cakes and Brownies – polymeric tray	PCR-C-024
Yellow Cake w/Chocolate Crumb Topping Type I, Flavor 1	
Marble Cake w/Toffee Crumb Topping Type I, Flavor 3	
Devil's Fudge Cake w/Coconut Topping Type I, Flavor 4	
Spice Cake w/Vanilla Crumb Topping Type I, Flavor 5	
Coffee Cake w/Cinnamon Crumb Topping Type I, Flavor 6	
Walnut Tea Cake Type I, Flavor 7	

Chocolate Brownie with Coated Disks Type II, Flavor 2

TABLE I. Menu Components (cont'd)

Component	Reference
Peanut Butter Chocolate Chip Cookies, Type I, Style J, Flavor 7, Bake Type a, Class 1	A-A-20295
Pudding	A-A-20051C
Butterscotch	
Chocolate or Milk Chocolate	
Vanilla	
Sweet Dough Rolls, Type I, Fresh; Style A, Cinnamon Bun; Flavor 1, Cinnamon spiced, Size d, Other; Icing (1), with icing; Enrichment type (b), Unenriched	A-A-20288
Fruits and Juices	
Applesauce, Color a, Flavor a, Type b, Style a, Grade A	U.S. Standards for Grades
Cranberry Sauce, Style I, Grade A	U.S. Standards for Grades
Fruit Cocktail, heavy syrup, Grade B	U.S. Standards for Grades
Peaches, heavy syrup, Style c, Grade B, Cling	U.S. Standards for Grades
Pears, heavy syrup, Style c, Grade B	U.S. Standards for Grades
Pineapple, Style g, heavy syrup, Grade B	U.S. Standards for Grades
Juice, Grape, instant, sweetened	MIL-J-43904A
Juice, Orange, instant	MIL-J-35049E
Beverages	
Beverage base powder with nutritive carbohydrate sweeteners & ascorbic acid:	ADCoP
Cherry	
Grape	
Lemonade	
Orange	
Pink Lemonade	
Ice Tea	
Cocoa Beverage Powder; Type I, Sugar Sweetened; Style B, Without Marshmallows; Flavor A, Milk Chocolate	A-A-20189A
Coffee, Filter Pack, Ground, Arabica blend, vacuum sealed	ADCoP
Coffees, Flavored, Instant, Cappuccino, Type II, Style A, Flavor 1 and Flavor 2	A-A-20336
Tea, Black, Bags, Type I	A-A-20033B
Other Food Items	
Catsup, Grade A	U.S. Standards for Grades
Creamer, Nondairy, Dry	A-A-20043A
Hot Sauce, Extra hot - 4x, Type II	A-A-20097C
Jam or Jelly, Strawberry	ADCoP
Jelly, Grape (Concord)	ADCoP
Mustard, Prepared	A-A-20036A
Peanut Butter and Jelly (Twin pack)	ADCoP
Picante Sauce, Medium	ADCoP
Relish, Pickle, Sweet, Style f, Type a (10), Grade A	U.S. Standards for Grades of Pickles
Salsa, Tomato-based; Shelf-stable; Mild; Chunky	ADCoP
Soy Sauce, Fermented, Type I	A-A-20087B
Syrup, Table, Imitation Maple, Type IV, Style A	A-A-20124C
Disposables	
Bag, Plastic, general purpose 1/	ADCoP
Cup, Disposable, Hot Drink, 8 oz, Type I, Style A, Class 3	A-A-2577
Dining Packet	NSN 7360-01-E10-0113
Tray, Mess, Compartmented; Class 3, Tan or sand	A-A-52217

1/ Bags dimensions shall be approximately 33 inches in width by 40 inches in depth with a nominal thickness of 0.002 (± 0.00025 inch). The bags shall be clear in color.

(2) Menu contents. The menu contents shall be as specified in Table II.

TABLE II. Menu contents

STANDARD BREAKFAST ITEMS

Component	Servings	Quantity
Coffee, Filter Pack	50 (5 – 2 oz. bags)	1
Cocoa Beverage Powder	16 packets per box	1 – Menu 1,3,5,7
Coffee, Flavored, Instant, Powdered	25 – 1 oz. packets per bag	1 - Fr Van (Menu 2,6) 1 - Mocha (Menu 4)
Tea Bags	12 – 16 bags per box	1
Creamer	25 per bag	1
Trays, Mess	25 per bag	2
Dining Packets	25 per bag	2
Paper Cups	25 per bag	3
Trash Bags	4 per package	1

UGR H & S BREAKFAST MENU 1

Component	Servings	Quantity
Army: Eggs, Dehydrated	25 per #10 can	2
MC: Eggs with Cheese and Bacon Pieces	18 per tray	3
Cream Gravy w/Ground Beef	18 per tray	3
Potatoes with Bacon	18 per tray	3
Waffles, Plain	6 per pouch	9
Maple Syrup	12 oz. plastic bottle	6
Juice, Grape	19 oz. can	3
Salsa or Picante	20 oz. plastic squeeze bottle	3
Jam or Jelly, Strawberry	22 oz. plastic squeeze bottle	2

UGR H & S BREAKFAST MENU 2

Component	Servings	Quantity
Eggs with Beef and Potatoes	18 per tray	3
Ham Slices in Brine	18 per tray	3
Cake, Coffee w/Cinnamon Crumb Topping	18 per tray	3
Pears	# 10 can	2
Juice, Orange	2-1/2 can	3
Catsup	20 oz. plastic squeeze bottle	2

Hot Sauce	3 oz. bottle	2
Jelly, Grape	22 oz. plastic squeeze bottle	2

UGR H & S BREAKFAST MENU 3

Component	Servings	Quantity
Army: Eggs, Dehydrated	25 per #10 can	2
MC: Omelet w/Sausages & Potatoes	18 per tray	3
Pork Sausage Links	18 per tray	3
Hominy Grits	12 packets per box	3
Waffles, Blueberry	6 per pouch	9
Maple Syrup	12 oz. plastic bottle	6
Blueberry Dessert	25 per tray	2
Juice, Orange	2-1/2 can	3
Salsa or Picante	20 oz. plastic squeeze bottle	3
Jam or Jelly, Strawberry	22 oz. plastic squeeze bottle	2

UGR H & S BREAKFAST MENU 4

Component	Servings	Quantity
Eggs with Turkey Sausage and Potatoes	18 per tray	3
Pork Sausage in Cream Gravy	18 per tray	3
Cinnamon Buns or Cake, Walnut Tea	18 per tray	3
Peaches	# 10 can	2
Juice, Grape	19 oz. can	4
Catsup	20 oz. plastic squeeze bottle	2
Hot Sauce	3 oz. bottle	2
Jelly, Grape	22 oz. plastic squeeze bottle	2

UGR H & S BREAKFAST MENU 5

Component	Servings	Quantity
Army: Eggs with Cheese and Bacon Pieces	18 per tray	3
MC: Eggs, Scrambled	18 per tray	3
Pork Sausage Links	18 per tray	3
Potatoes with Bacon	18 per tray	3
Waffles, Plain	6 per pouch	9
Maple Syrup	12 oz. plastic bottle	6
Juice, Orange	2-1/2 can	3
Catsup	20 oz. plastic squeeze bottle	2
Hot Sauce	3 oz. bottle	2

Jam or Jelly, Strawberry	22 oz. plastic squeeze bottle	2

UGR H & S BREAKFAST MENU 6

Component	Servings	Quantity
Eggs with Beef and Potatoes	18 per tray	3
Pork Sausage in Cream Gravy	18 per tray	3
Cinnamon Buns or Cake, Spice w/Vanilla Crumb Topping	18 per tray	3
Fruit Cocktail	# 10 can	2
Juice, Grape	19 oz. can	4
Catsup	20 oz. plastic squeeze bottle	2
Hot Sauce	3 oz. bottle	2
Jelly, Grape	22 oz. plastic squeeze bottle	2

UGR H & S BREAKFAST MENU 7

Component	Servings	Quantity
Eggs and Turkey Sausage and Potatoes	18 per tray	3
Hash, Corned Beef	18 per tray	3
Waffles, Apple Cinnamon Flavored	6 per pouch	9
Maple Syrup	12 oz. plastic bottle	6
Apple Dessert	25 per tray	2
Juice, Orange	2-1/2 can	3
Salsa or Picante	20 oz. plastic squeeze bottle	3
Jam or Jelly, Strawberry	22 oz. plastic squeeze bottle	2

STANDARD LUNCH/DINNER ITEMS

Component	Servings	Quantity
Peanut Butter & Grape Jelly, twin pack	12 per bag	2 - Menu 1,3,5,7,9,11,13
Peanut Butter & Strawberry Jelly, twin pack	12 per bag	2 – Menu 2,4,6,8,10,12,14
Coffee, Filter Pack	50 (5 – 2 oz. bags)	1
Creamer	25 per bag	1
Hot Sauce	3 oz. bottle	2 (None in Menu 12)
Trays, Mess	25 per bag	2
Dining Packets	25 per bag	2
Paper Cups	25 per bag	3
Trash Bags	4 per package	1

UGR H & S LUNCH/DINNER MENU 1

Component	Servings	Quantity
Vegetable Lasagna	9 per tray	6
Green Beans	# 10 can	3
Cake, Walnut Tea	18 per tray	3
Applesauce	# 10 can	2
Beverage Base Powder, Lemonade	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 2

Component	Servings	Quantity
Turkey Slices with Gravy	18 per tray	3
Mixed Vegetables	# 10 can	3
Army: Stuffing Mix	24 oz. box	2
MC: Bread stuffing	18 per tray	3
Cranberry Sauce	# 300 can	2
Chocolate Brownie with M&Ms or Cake, Devil's Fudge w/Coconut Topping	18 per tray	3
Peaches	# 10 can	2
Beverage Base Powder, Ice Tea	32 oz. can	2

UGR H & S LUNCH/DINNER MENU 3

Component	Servings	Quantity
Pork Tamales	9 per tray	6
Beans with Rice	18 per tray	3
Corn	# 10 can	3
Peanut Butter Chocolate Chip Cookies	25 per tray	2
or Cake, Spice w/Vanilla Crumb Topping	18 per tray	3
Apple Dessert	25 per tray	2
Beverage Base Powder, Orange	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 4

Component	Servings	Quantity
Beef Patties in Broth	18 per tray	3
Army: Pork and Beans	# 10 can	3
MC: Pork and Beans	18 per tray	3
Buns, Hamburger	6 per pouch	9
Catsup	20 oz. plastic squeeze bottle	2
Mustard	8 oz. plastic squeeze bottle	2
Relish	14-1/2 oz. plastic squeeze bottle	2
Pudding, Vanilla	# 10 can	2
Fruit Cocktail	# 10 can	2
Beverage Base Powder, Lemonade	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 5

Component	Servings	Quantity
Chicken Chow Mein	18 per tray	3
White Rice	18 per tray	3
Peas & Carrots	# 10 can	3
Cake, Marble w/Toffee Crumb Topping Or Cake, Coffee w/Cinnamon Crumb Topping	18 per tray	3
Pears, Slices	# 10 can	2
Beverage Base Powder, Grape	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 6

Component	Servings	Quantity
Spaghetti with Meatballs in Sauce	9 per tray	6
Green Beans	# 10 can	3
Pudding, Butterscotch	# 10 can	2
Peaches	# 10 can	2
Beverage Base Powder, Pink Lemonade	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 7

Component	Servings	Quantity
Beef Strips w/Green Peppers & Gravy	18 per tray	3
White Rice	18 per tray	3
Corn	# 10 can	3
Soy Sauce	10 oz. bottle	2
Waffles, Chocolate	9 per pouch	6

Cherry Dessert	25 per tray	2
Beverage Base Powder, Ice Tea	32 oz. can	2

UGR H & S LUNCH/DINNER MENU 8

Component	Servings	Quantity
Pork Ribs Or Country Captain Chicken	9 per tray	6
Beans with Rice Or White Rice	18 per tray	3
Mixed Vegetables	# 10 can	3
Cake, Yellow w/Chocolate Crumb Topping	18 per tray	3
Blueberry Dessert	25 per tray	2
Beverage Base Powder, Lemonade	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 9

Component	Servings	Quantity
Chili Con Carne w/Beans	18 per tray	3
White Rice	18 per tray	3
Corn	# 10 can	3
Pudding, Chocolate	# 10 can	2
Pears	# 10 can	2
Beverage Base Powder, Orange	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 10

Component	Servings	Quantity
Chicken Breast Meat in Gravy	9 per tray	6
Army: Potatoes, White, Dehydrated, Instant, Mashed	56 oz. box	1
MC: Mashed potatoes w/brown gravy	18 per tray	3
Army: Stuffing Mix, Chicken Flavored	24 oz. box	2
Peas	# 10 can	3
Cranberry Sauce	# 300 can	2
Peanut Butter Chocolate Chip Cookies or Cake, Marble w/Toffee Crumb Topping or Cake, Devils Fudge w/Coconut Topping	25 per tray 18 per tray	2 3
Peaches	# 10 can	2
Beverage Base Powder, Cherry	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 11

Component	Servings	Quantity
Beef Chunks w/Noodles	9 per tray	6
Mixed Vegetables	# 10 can	3
Cake, Walnut Tea	18 per tray	3
Fruit Cocktail	# 10 can	2
Beverage Base Powder, Pink Lemonade	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 12

Component	Servings	Quantity
Chicken Teriyaki w/Vegetables	18 per tray	3
White Rice	18 per tray	3
Corn	# 10 can	3
Soy Sauce	10 oz. bottle	2
Pudding, Butterscotch	# 10 can	2
Pineapple	# 10 can	2
Beverage Base Powder, Ice Tea	32 oz. can	2

UGR H & S LUNCH/DINNER MENU 13

Component	Servings	Quantity
Beef Stew	9 per tray	6
Green Beans	# 10 can	3
Chocolate Brownie with M&Ms or Cake, Yellow w/Chocolate Crumb Topping	18 per tray	3
Peaches	# 10 can	2
Beverage Base Powder, Lemonade	19 oz. can	2

UGR H & S LUNCH/DINNER MENU 14

Component	Servings	Quantity
Meatballs in Gravy	18 per tray	3
Beans with Rice	18 per tray	3
Peas & Carrots	# 10 can	3
Cake, Devil’s Fudge w/Coconut Topping	18 per tray	3

Pears	# 10 can	2
Beverage Base Powder, Orange	19 oz. can	2

SECTION D

D-1 PACKAGING

A. Menu assembly. Each menu shall be packed as specified in D-3, A, and Table III.

B. Shipping container loading sequence. Each component of each menu shall be loaded into a shipping container in the order indicated in Table III. Abbreviations used are:

BG=bag BT=bottle BX=box CN=can
PG=package PO=pouch TY=tray (tray pack or polymeric tray)

TABLE III. Loading sequence

BREAKFAST MENU #1A - Army		
1a	2a	3a
2 CN Eggs 1 BG Coffee 1 BG Creamer 3 BG Paper Cups 1 PG Trash Bags	2 TY Cream Beef 2 TY Potatoes with Bacon	1 TY Cream Beef 1 TY Potatoes with Bacon 2 PO Waffles 1 BX Tea Bags
1b	2b	3b
7 PO Waffles	6 BT Maple Syrup 2 BT Strawberry Jam 2 BT Salsa or Picante 3 CN Grape Juice 1 BX Cocoa	2 BG Trays 2 BG Dining Pkts

BREAKFAST MENU #1B - Marines		
1a	2a	3a
3 TY Eggs 1 TY Cream Beef	2 TY Cream Beef 2 TY Potatoes with Bacon	1 TY Potatoes with Bacon 2 PO Waffles 1 BX Tea Bags 1 BG Coffee 1 BG Creamer 3 BG Paper Cups 1 PG Trash Bags
1b	2b	3b
7 PO Waffles	6 BT Maple Syrup 2 BT Strawberry Jam 2 BT Salsa or Picante 3 CN Grape Juice 1 BX Cocoa	2 BG Trays 2 BG Dining Pkts

BREAKFAST MENU #2		
1a	2a	3a
3 TY Eggs	3 TY Ham Slices	3 TY Cake
1b	2b	3b
2 CN Pears 1 BG Coffee 1 BG Fr. Van. Coffee 1 BG Creamer	3 CN Orange Juice 2 BT Catsup 2 BT Hot Sauce 2 BT Grape Jelly 1 BX Tea Bags 3 BG Paper Cups	2 BG Trays 2 BG Dining Pkts

	1 PG Trash Bags	

BREAKFAST MENU #3A - Army		
1a	2a	3a
2 CN Eggs 1 BG Coffee 1 BG Creamer 3 BG Paper Cups 1 PG Trash Bags	2 TY Sausage Links 2 TY Blueberry Dessert	1 TY Sausage Links 3 BX Grits 2 PO Waffles 1 BX Tea Bags
1b	2b	3b
7 PO Waffles	3 CN Orange Juice 6 BT Syrup 2 BT Strawberry Jam 3 BT Salsa or Picante 1 BX Cocoa	2 BG Trays 2 BG Dining Pkts

BREAKFAST MENU #3B - Marines		
1a	2a	3a
3 TY Eggs 1 TY Sausage Links	2 TY Sausage Links 2 TY Blueberry Dessert	3 BX Grits 2 PO Waffles 1 BG Coffee 1 BG Creamer 1 BX Tea Bags 3 BG Paper Cups 1 PG Trash Bags
1b	2b	3b
7 PO Waffles	3 CN Orange Juice 6 BT Syrup 2 BT Strawberry Jam 3 BT Salsa or Picante 1 BX Cocoa	2 BG Trays 2 BG Dining Pkts

BREAKFAST MENU #4		
1a	2a	3a
3 TY Eggs	3 TY Sausage & Gravy	3 TY Cinnamon Buns or Cake
1b	2b	3b
2 CN Peaches 1 BG Mocha Coffee 1 BG Coffee 1 BG Creamer 1 BX Tea Bags	4 CN Grape Juice 2 BT Hot Sauce 2 BT Grape Jelly 2 BT Catsup 3 BG Paper Cups 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts

BREAKFAST MENU #5		
1a	2a	3a
3 TY Eggs 1 TY Sausage Links	2 TY Sausage Links 2 TY Potatoes with Bacon	1 TY Potatoes with Bacon 2 PO Waffles 1 BG Coffee 1 BX Tea Bags 1 BG Creamer 3 BG Paper Cups 1 PG Trash Bags
1b	2b	3b
7 PO Waffles	3 CN Orange Juice 2 BT Catsup	2 BG Trays 2 BG Dining Pkts

	6 BT Syrup 2 BT Strawberry Jelly 2 BT Hot Sauce 1 BX Cocoa	

BREAKFAST MENU #6		
1a	2a	3a
3 TY Eggs	3 TY Sausage & Gravy	3 TY Cinnamon Buns or Cake
1b	2b	3b
2 CN Fruit Cocktail 1 BG Fr. Van. Coffee 1 BG Coffee 1 BX Tea Bags 1 BG Creamer	4 CN Grape Juice 2 BT Grape Jelly 2 BT Catsup 2 BT Hot Sauce 3 BG Paper Cups 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts

BREAKFAST MENU #7		
1a	2a	3a
3 TY Eggs 1 TY Hash	2 TY Hash 2 TY Apple Dessert	2 PO Waffles 1 BG Coffee 1 BX Tea Bags 1 BX Cocoa 1 BG Creamer 3 BG Paper Cups 1 PG Trash Bags
1b	2b	3b
7 PO Waffles	3 CN Orange Juice 6 BT Syrup 2 BT Strawberry Jelly 3 BT Salsa or Picante	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #1		
1a	2a	3a
3 TY Lasagna 1 BG Coffee 1 BG Creamer 1 PG Trash Bags	3 TY Lasagna	3 TY Cake
1b	2b	3b
2 CN Applesauce 2 CN Beverage Base 2 BT Hot Sauce 3 BG Paper Cups	3 CN Green Beans 2 BG PB/Jelly Combo	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #2A – Army		
1a	2a	3a
3 TY Turkey Slices	3 TY Brownies or Cake	2 BX Stuffing Mix 2 CN Cranberry Sauce 2 CN Beverage Base 2 BT Hot Sauce 1 BG Creamer 1 PG Trash Bags
1b	2b	3b
2 CN Peaches 1 BG Coffee	3 CN Mixed Vegetable 2 BG PB/Jelly Combo	2 BG Trays 2 BG Dining Pkts

3 BG Paper Cups		

LUNCH/DINNER MENU #2B – MC		
1a	2a	3a
3 TY Turkey Slices	1 TY Bread Stuffing 3 TY Brownies or Cake	2 TY Bread Stuffing 2 CN Cranberry Sauce 2 CN Beverage Base 2 BT Hot Sauce 1 BG Creamer 1 PG Trash Bags
1b	2b	3b
2 CN Peaches 1 BG Coffee 3 BG Paper Cups	3 CN Mixed Vegetable 2 BG PB/Jelly Combo	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #3		
1a	2a	3a
4 TY Pork Tamales	2 TY Pork Tamales 2 TY Apple Dessert	3 TY Beans with Rice 1 TY Cake (if applicable)
1b	2b	3b
3 CN Corn 2 BG PB/Jelly Combo 2 BT Hot Sauce 1 BG Creamer 1 PG Trash Bags	2 TY Cookies or Cake 2 CN Beverage Base 1 BG Coffee 3 BG Paper Cups	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #4A - Army		
1a	2a	3a
3 TY Beef Patties 1 PO Hamburger Buns	8 PO Hamburger Buns	2 CN Fruit Cocktail 1 BG Coffee 2 BT Relish 3 BG Paper Cups
1b	2b	3b
3 CN Pork & Beans 2 BG PB/Jelly Combo 2 BT Hot Sauce 1 BG Creamer	2 CN Pudding 2 CN Beverage Base 2 BT Catsup 2 BT Mustard 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #4B - MC		
1a	2a	3a
3 TY Beef Patties 1 PO Hamburger Buns	8 PO Hamburger Buns	2 CN Fruit Cocktail 1 BG Coffee 2 BT Relish 3 BG Paper Cups
1b	2b	3b
3 TY Pork & Beans 2 BG PB/Jelly Combo 1 BG Creamer	2 CN Pudding 2 CN Beverage Base 2 BT Catsup 2 BT Mustard 2 BT Hot Sauce 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #5		
1a	2a	3a
3 TY Chicken	~~2 TY Chicken~~ 3 TY Rice	~~1 TY Rice~~ 3 TY Cake
1b	2b	3b
2 CN Pears 2 CN Beverage Base 1 BG Coffee 1 BG Creamer 3 BG Paper Cups	3 CN Peas & Carrots 2 BG PB/Jelly Combo 2 BT Hot Sauce 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #6		
1a	2a	3a
4 TY Spaghetti	2 TY Spaghetti 3 BG Paper Cups	1 CN Pudding 2 CN Peaches
1b	2b	3b
1 CN Pudding 2 CN Beverage Base 2 BG PB/Jelly Combo 1 BG Coffee 1 BG Creamer 2 BT Hot Sauce 1 PG Trash Bags	3 CN Green Beans	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #7		
1a	2a	3a
3 TY Beef Strips 1 TY Cherry Dessert	3 TY Rice 1 TY Cherry Dessert	3 CN Corn 2 BT Hot Sauce 2 BT Soy Sauce 2 BG PB/Jelly Combo 1 PG Trash Bags
1b	2b	3b
1 BG Coffee 2 CN Beverage Base 1 BG Creamer 3 BG Paper Cups	6 PO Waffles	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #8		
1a	2a	3a
4 TY Pork Ribs or Chicken	2 TY Pork Ribs or Chicken 2 TY Blueberry Dessert	3 TY Cake 1 TY Beans with Rice
1b	2b	3b
3 CN Mixed Vegetables 2 BG PB/Jelly Combo 2 BT Hot Sauce	2 TY Beans with Rice 2 CN Beverage Base 1 BG Coffee 1 BG Creamer 3 BG Paper Cups 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #9		
1a	2a	3a
3 TY Chili 1 TY Rice	2 TY Rice 2 CN Beverage Base 3 BG Paper Cups	3 CN Corn
1b	2b	3b
2 CN Pudding 2 BG PB/Jelly Combo 1 BG Creamer	2 CN Pears 1 BG Coffee 2 BT Hot Sauce 1 PG Trash Bags	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #10A – Army		
1a	2a	3a
4 TY Chicken	2 TY Chicken 2 TY Cookies or Cake	2 BX Stuffing Mix 1 BX Potatoes 2 CN Beverage Base
1b	2b	3b
2 CN Peaches 1 TY Cake (if applicable) 3 BG Paper Cups 1 PG Trash Bags	3 CN Peas 2 CN Cranberry Sauce 2 BG PB/Jelly Combo 1 BG Creamer	2 BG Trays 2 BG Dining Pkts 1 BG Coffee 2 BT Hot Sauce

LUNCH/DINNER MENU #10B – MC		
1a	2a	3a
4 TY Chicken	2 TY Chicken 2 TY Mashed Potatoes	1 TY Mashed Potatoes 2 TY Cookies or 3 TY Cake (if applicable)
1b	2b	3b
2 CN Peaches 2 CN Beverage Base 1 BG Coffee 1 BG Creamer 2 BT Hot Sauce 2 BG Paper Cups 1 PG Trash Bags	3 CN Peas 2 CN Cranberry Sauce 2 BG PB/Jelly Combo	2 BG Trays 2 BG Dining Pkts 1 BG Paper Cups

LUNCH/DINNER MENU #11		
1a	2a	3a
3 TY Beef Chunks	2 TY Beef Chunks 3 BG Paper Cups	1 TY Beef Chunks 3 TY Cake
1b	2b	3b
2 CN Fruit Cocktail 2 CN Beverage Base 1 BG Coffee 1 BG Creamer 2 BT Hot Sauce 1 PG Trash Bags	3 CN Mixed Vegetable 2 BG PB/Jelly Combo	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #12		
1a	2a	3a
1 CN Pineapple 2 CN Beverage Base 2 BT Soy Sauce 2 BG PB/Jelly Combo 1 BG Coffee 1 BG Creamer 3 BG Paper Cups 1 PG Trash Bags	3 TY Chicken Teriyaki	3 TY Rice
1b	2b	3b
1 CN Pineapple 2 CN Pudding	3 CN Corn	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #13		
1a	2a	3a
3 TY Beef Stew 1 BG Coffee 1 BG Creamer 1 PG Trash Bags	3 TY Beef Stew	3 TY Brownies or Cake
1b	2b	3b
2 CN Peaches 2 CN Beverage Base 2 BT Hot Sauce 3 BG Paper Cups	3 CN Green Beans 2 BG PB/Jelly Combo	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #14		
1a	2a	3a
3 TY Meatballs 1 BG Coffee 1 BG Creamer 1 PG Trash Bags	3 TY Beans with Rice	3 TY Cake
1b	2b	3b
2 CN Pears 2 CN Beverage Base 2 BT Hot Sauce 3 BG Paper Cups	3 CN Peas & Carrots 2 BG PB/Jelly Combo	2 BG Trays 2 BG Dining Pkts

C. Unit packaging. Components shall be packaged in accordance with documents referenced in Table I.

D. Intermediate packaging.

(1) Packets. Packets of cream substitute and peanut butter & jelly combination shall be packaged in intermediate bags in accordance with documents referenced in Table I.

(2) Dining packets, meal trays, and paper cups. Fifty dining packets, 50 meal trays and 75 paper cups shall be packaged in quantities of 25 each. Dining packets shall be oriented in one direction in a loose-fitting intermediate bag so as to have the flexibility to be packed in available space within the shipping container.

D-LABELING

D-3 PACKING

A. Packing.

(1) UGR. Each complete menu shall be assembled into three shipping containers using the suggested loading sequence specified in Table IV. Because of the number of non-developmental components and the variety of packaging available from different manufacturers of the same product, it may be necessary to move a product from one compartment to another where space is more available. Each shipping container shall be fabricated in accordance with style RSC, grade V3c of ASTM D 5118/5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes and Figure 2. The inside dimensions of the shipping container shall be 23 3/4 inches in length, 13 3/16 inches in width and 8 3/4 inches in depth. Each shipping container shall be fitted with two V3c partitions in accordance with Figures 1 and 3. Kraft paper as specified in A-A-203, Paper, Kraft, Untreated, shall be used to fill voids and immobilize menu components. Shipping containers shall be free from evidence of rodent or insect infestation. Shipping containers may be assembled by either stitching, gluing, or taping. Each container shall be sealed in accordance with methods B or C of ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes. If the shipping container is assembled by stitching, a paperboard pad shall be used on the bottom of the box.

(2) Partitions. The center panel of each partition shall meet at the center of the box to divide the box into two equal compartments (cell "A" and "B"). The end panels of the partitions shall butt together at each end of the box (see Figure 1). The partitions shall be full depth partitions and fabricated according to Figure 3.

D-4 UNITIZATION

A. Unit loads. Shipping containers shall be arranged in unit loads in accordance with Type I, Class A of DSCP Form 3507, Loads, Unit: Preparation of Semiperishable Items.

D-5 MARKING

A. Menu marking. The three boxes comprising one menu shall be positioned on the pallet side by side and marked in sequence so that the menu can be identified as one unit (two, three box menu units to a tier). Using either labels or stencils on the top panel, with characters at least 2 inches high, the boxes shall be identified as "BOX 1", "BOX 2", and "BOX 3". The characters shall be oriented so as to be readable when facing the marked end panel.

B. Shipping containers and unit loads. Marking of shipping containers and unit loads shall be as specified in DSCP Form 3556, Marking Instructions for Shipping Cases, Sacks and Palletized/ Containerized Loads of Perishable and Semiperishable Subsistence. In addition, all unit loads containing the same menu will be identified with the large characters in a permanent contrasting color. Marking shall be as follows:

UGR	Heat & Serve	“L/D” (LUNCH/DINNER)		MEAL
		or	and	NUMBER
		“B” (BREAKFAST)		“No

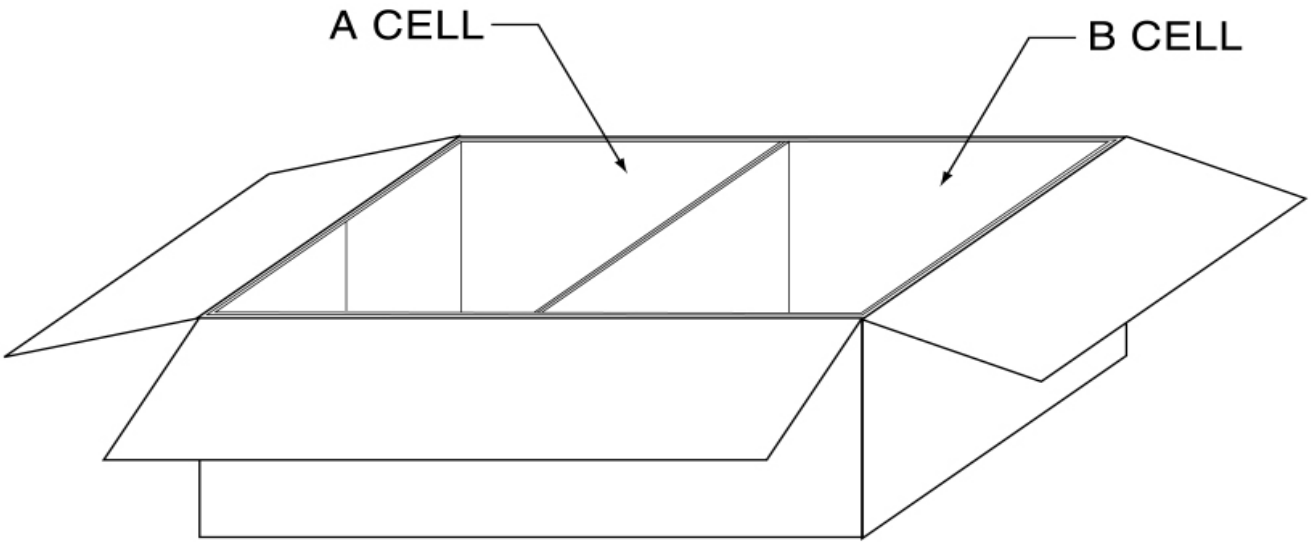

FIGURE 1

SHIPPING CONTAINER WITH PARTITIONS

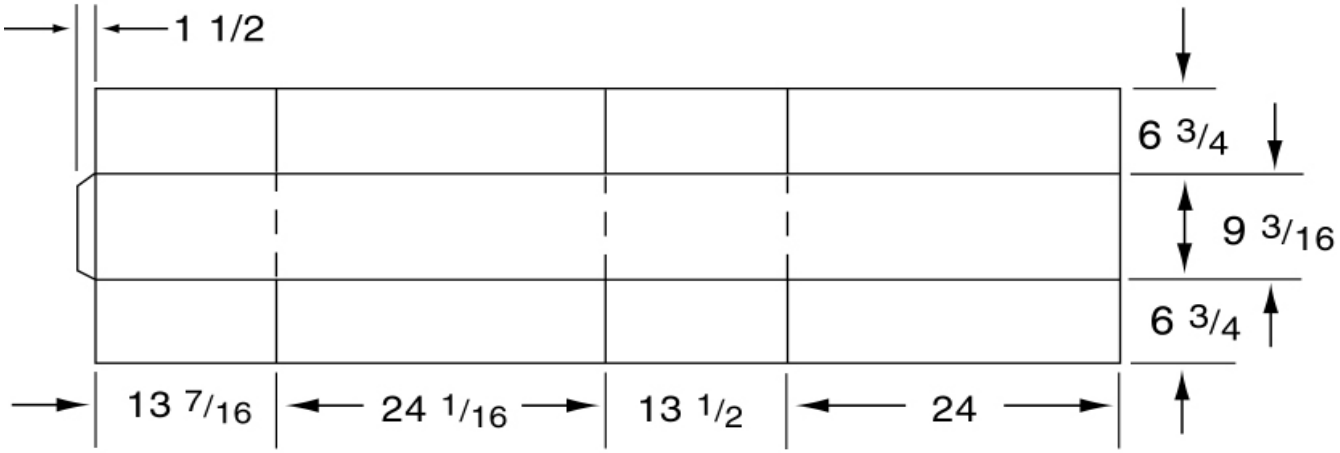

FIGURE 2

STYLE RSC FIBERBOARD
(SIZE: 23 3/4 x 13 3/16 x 8 3/4 I.D.)

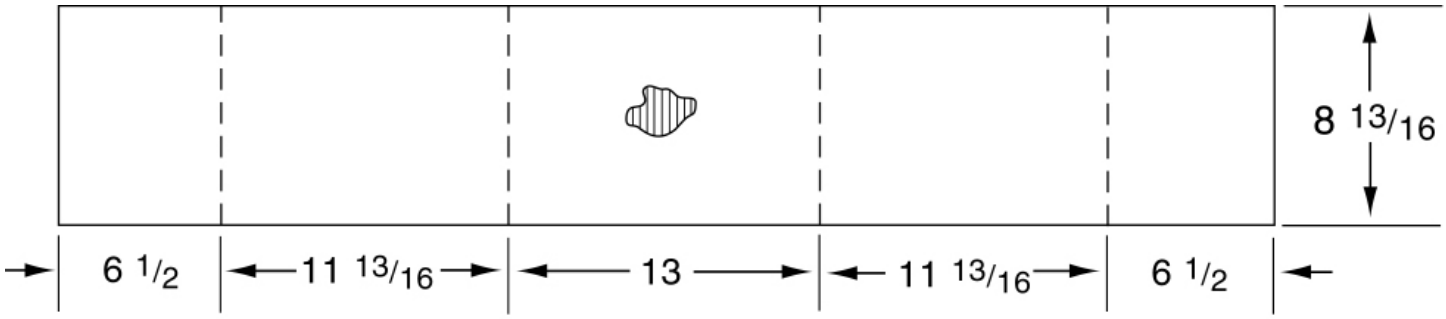

FIGURE 3

SHIPPING CONTAINER PARTITIONS
(2 REQUIRED)

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 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. Packaging examination.

(1) UGR – assembled menus. The assembled UGR menus shall be examined for the defects specified in Table IV. The lot size shall be expressed in assembled menus (3 shipping containers per menu). The sample unit shall be one fully assembled menu. The inspection level shall be S-2 and the AQL, expressed in terms of defects per hundred units shall be 2.5 for major defects and 4.0 for minor defects. Five assembled menus shall be randomly selected from the lot and examined for critical defects. The finding of a critical defect shall be cause for rejection of the lot.

TABLE IV. UGR defects

Category			Defect
Critical	Major	Minor	
1			Any canned food product (including trays) leaking or damaged so as to expose contents.
	101		Bottled product leaking or damaged.
	102		Boxed product leaking or damaged.
	103		Pouched product leaking or damaged.
	104		Presence of rodent or insect infestation.
	105		Shipping container not as specified.
	106		Markings not as specified.
	107		Shipping container not closed as specified.
	108		Item missing.
		201	More than 5% of the quantity of any disposable is crushed or damaged so as to be unusable.
		202	Dunnage or box partitions not as specified.
		203	Intermediate bag has tear or open at seam.

(2) Unit load examination. The unit load shall be examined in accordance with the requirements of DSCP Form 3507. Any nonconformance shall be classified as a major defect.

SECTION J REFERENCE DOCUMENTS

DSCP FORMS

DSCP 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 Items

FEDERAL SPECIFICATIONS

A-A-203, Paper, Kraft, Untreated

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY CONTROL (ASQC)

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 Boxes

D 5118/D 5118M – Standard Practice for Fabrication of Fiberboard Shipping Boxes

AMSSB-RCF-F(N) (Norton/5356) 20 June 2003

TO: DSCP-HSRU (Bankoff/2951)

Subject: (ES 03-138) Document Change in Citation for Dining Packet in ACR-U-03, Unitized Group Ration – Heat & Serve Assembly Requirements

1. References Email, 17 June 03, from S. Harrington, Natick, requesting dining packet reference change for the UGR. Email included request for this action from F. Bankoff, DSCP.

2. DSCP has requested that the Dining Packet currently used in UGR A also be cited in UGR H&S. This action was approved at the Spring JSORF meeting.

3. SBCCOM requests that DSCP implement the following change to the subject document for current, pending and future UGR 03 procurements until the document is revised:

Page 3, Table I, Menu Components. Dining Packet. Delete and substitute: "Dining Packet NSN 7360-01-E10-0113".

4. Posted document with highlighted Change 08 incorporated is enclosed.

Encl

DONALD A. HAMLIN
Team Leader
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Combat Feeding Directorate

CF C. Norton

Natick:
Friel
Hamlin
Harrington
Richards
Swantak
Trottier
Valvano
Alashaian
Meyers

DSCP and Services:
Bankoff
Beward
Byrd
Charya
Dyduck
Ferrante
Henry
Miller
Malason
Salerno
Al-Koshnaw