

SECTION C

C-1 ITEM DESCRIPTION

ACR-U-05 UNITIZED GROUP RATION – HEAT & SERVE ASSEMBLY REQUIREMENTS

The Unitized Group Ration – Heat & Serve (UGR-H&S) 04 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 boxes of the same size. Six boxes fit on one tier of a 40 by 48 pallet. There are four tiers per pallet. Within the boxes 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 Stew – tray pack	PCR-B-019
Beef Stew – polymeric tray	PCR-B-024
Buffalo Style Chicken – tray pack	PCR-B-040
Buffalo Style Chicken – polymeric tray	PCR-B-039
Chicken Breast in Gravy – tray pack	PCR-C-008
Chicken Breast in Gravy – polymeric tray	PCR-C-032
Chicken and Dumplings in Gravy – tray pack	PCR-C-052
Chicken and Dumplings in Gravy – polymeric tray	PCR-C-051
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

TABLE I. Menu Components (cont'd)

Component	Reference
Eggs with Cheese and Bacon Pieces – tray pack	PCR-E-004
Eggs with Cheese and Bacon Pieces – polymeric tray	PCR-E-007
Eggs with Beef and Potatoes – tray pack	PCR-E-008
Eggs with Beef and Potatoes – polymeric tray	PCR-E-009
Eggs with Ham and Potatoes – tray pack	PCR-E-013
Eggs with Ham and Potatoes – polymeric tray	PCR-E-012
Eggs with Turkey Sausage and Potatoes – tray pack	PCR-E-010
Eggs with Turkey Sausage and Potatoes – polymeric tray	PCR-E-011
Hash, Corned Beef – tray pack	PCR-H-004
Hash, Corned Beef – polymeric tray	PCR-H-005
Lemon Pepper Chicken – tray pack	PCR-L-005
Lemon Pepper Chicken – polymeric tray	PCR-L-004
Meatballs in Brown Gravy – tray pack	PCR-M-003
Meatballs in Brown Gravy – polymeric tray	PCR-M-005
Omelet with Smoked Sausage & Potatoes – tray pack	PCR-O-0003
Omelet with Smoked Sausage & Potatoes – polymeric tray	PCR-O-006
Pasta with Ground Hot Italian Sausage – tray pack	PCR-P-042
Pasta with Ground Hot Italian Sausage – polymeric tray	PCR-P-041
Pork, Diced in Sweet and Sour Sauce – tray pack	PCR-P-031
Pork, Diced in Sweet and Sour Sauce – polymeric tray	PCR-P-032
Pork Ribs in BBQ Sauce – tray pack	PCR-P-018
Pork Ribs in BBQ Sauce – polymeric tray	PCR-P-019
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 – tray pack	PCR-P-013A
Pork Sausage in Cream Gravy – polymeric tray	PCR-P-014A
Spaghetti with Meatballs in Sauce – tray pack	PCR-S-010
Spaghetti with Meatballs in Sauce – polymeric tray	PCR-S-012
Spaghetti Pizza Bake – polymeric tray	PCR-S-015
Turkey Sausage Links in Brine – tray pack	PCR-T-007
Turkey Sausage Links in Brine – polymeric tray	PCR-T-006
Turkey Slices in Gravy – tray pack	PCR-T-003
Turkey Slices in Gravy – polymeric tray	PCR-T-005
Starches	
Bun, Hamburger	MIL-B-44359A
Cheesy Potatoes with Ham – tray pack	PCR-C-061
Cheesy Potatoes with Ham – polymeric tray	PCR-C-060

TABLE I. Menu Components (cont'd)

Component	Reference
Cornbread Stuffing with Sausage – tray pack	PCR-C-057
Cornbread Stuffing with Sausage – polymeric tray	PCR-C-056
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	
Macaroni and Cheese – polymeric tray	PCR-M-012
Mashed Potatoes with Chicken Gravy – tray pack	PCR-M-011
Mashed Potatoes with Chicken Gravy – polymeric tray	PCR-M-010
Red Beans with Rice – polymeric tray	PCR-R-009
Rice, White – tray pack	PCR-R-003
Rice, White – polymeric tray	PCR-R-004
<u>Vegetables</u>	
Beans, Green, Style a, d, or e, Type a or b, Size 1 thru 6, Grade A or B	US Grade Standard 8915-00-616-4820
Corn, Whole Kernel, Type b, Color a, Grade A	US Grade Standard 8915-00-257-3947
Peas, Type a or b, Grade A	US Grade Standard 8915-00-127-9282
Peas & Carrots, Grade A	US Grade Standard
Vegetables, Mixed, Canned	A-A-20120C
Zucchini and Tomatoes	ADCoP
<u>Desserts</u>	
Apple Dessert – tray pack	PCR-A-004
Apple Dessert – polymeric tray	PCR-A-003
Blueberry Dessert – tray pack	PCR-B-037
Blueberry Dessert – polymeric tray	PCR-B-036
Cherry Dessert – tray pack	PCR-C-048
Cherry Dessert – polymeric tray	PCR-C-047
Cakes, Brownies and Mini Loaves – polymeric tray	PCR-C-024
Devil's Fudge Cake w/Coconut Topping Type I, Flavor 4	
Coffee Cake w/ Cinnamon Crumb Topping Type I, Flavor 6	
Walnut Tea Cake Type I, Flavor 7	
Lemon Crunch Cake Type I, Flavor 8	
Brownie with Pan Coated Disks Type II, Flavor 2	
Brownie with Butterfinger Pieces™ Type II, Flavor 3	
Blondie Brownie Type II, Flavor 4	

TABLE I. Menu Components (cont'd)

Component	Reference
Cakes and Brownies – tray pack	PCR-C-036
Devil's Fudge Cake w/Coconut Topping Type 4	
Cookies – polymeric tray	A-A-20295B
Chocolate Peanut Butter Chip Type I, Style N, Bake type a, Class 2	
Butterscotch Chip Type I, Style O, Bake type a, Class 2	
Chocolate Chip Macaroons Type I, Style G, Flavor 2, Bake type b, Class 2	
Pudding	A-A-20051D
Butterscotch	
Tapioca	
Sweet Rolls, Packaged in a Polymeric Tray, Shelf Stable	PCR-S-007
Raspberry Swirl Style I	
Scones, Packaged in a Polymeric Tray, Shelf Stable	PCR-S-003
Cinnamon Flavor I	
Blueberry Flavor II	
 <u>Fruits and Juices</u>	
Applesauce, Color a, Flavor a, Type b, Style a, Grade A	US Grade Standard 8915-00-127-8272
Cranberry Sauce, Style I, Grade A	US Grade Standard
Fruit Cocktail, Light or Heavy Syrup, Grade B	US Grade Standard 8915-00-286-5482
Peaches, Cling, Quarters or Slices, Light or Heavy Syrup, Style b or c, Grade B	US Grade Standard 8915-00-577-4203
Pears, Bartlett, Halves, Light or Heavy Syrup, Style a, Grade A or B	US Grade Standard 8915-00-616-0223
Pineapple, Chunks, Style g, Light or Heavy Syrup, Grade B	US Grade Standard
Juice, Grape, Instant, Sweetened	MIL-J-43904A
Juice, Orange, Instant, 15.5 oz.	MIL-J-35049E
 <u>Beverages</u>	
Beverage Base Powder with Nutritive Carbohydrate Sweetener, with or without Ascorbic Acid	A-A-20098B
Orange	8960-01-419-3690
Grape	8960-01-419-3689
Cherry	8960-01-419-3691
Lemonade	8960-01-419-3693

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Component	Reference
Beverage Base Powder, Sweetened, with or w/o Ascorbic Acid	ADCoP
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	8955-01-495-4127
Coffees, Flavored, Instant, Cappuccino, Type II, Style A, Regular, Flavor 1, French Vanilla and Flavor 4, Irish Cream	A-A-20336
<u>Other Food Items</u>	
Catsup, Grade A	US Grade Standard
Catsup, Jalapeno	ADCoP
Creamer, Nondairy, Dry	A-A-20043B
Hot Sauce, Extra hot - 4x, Type II	A-A-20097D
Jelly, Strawberry	8930-01-487-7485
Jelly, Grape (Concord)	A-A-20078B
Peanut Butter and Grape Jelly Twin Pack	8930-01-396-4009
Peanut Butter and Strawberry Jam Twin Pack	8930-01-436-1912
Picante Sauce, Medium	A-A-20259
Salsa, Tomato-based; Shelf-Stable; Mild; Chunky	A-A-20210A
Syrup, Table, Regular, Imitation Maple, Type IV, Style 1, Flavor A	A-A-20124C
<u>Disposables</u>	
Bag, Plastic, Linear Low Density Polyethylene, Heavy Duty, — 34 Gallon, Clear, Puncture and Tear Resistant, 32 x 44 inches, — with Closure Ties, 1.25 gauge, 75 lb. Load Capacity	8105-01-508-3704
Bag, Plastic, Linear Low Density Polyethylene, Heavy Duty Quality, 34-gallon Bag with Good Puncture and Tear Resistance, Translucent Natural Color, 32 x 44 Inches, Features Closure Ties, 1.25 mil Gauge, 75 lb, Load Capacity for Dry and Wet Loads, Bags will be 4 Bags per Roll, Twist Ties Included in Roll and Roll will be Secured with Label, Bags Shall Meet Degradable Requirements of ASTM D3826- 	8105-01-521-6616
Cup, Disposable, Hot Drink, 9 oz, Green or Tan, Plastic Coated, Type I, Style A, Class 3	A-A-2577A
Dining Packets	7360-01-509-3586
Tray, Mess, Compartmented; Class 3, Tan or Sand	A-A-52217A

(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	3=2 5 - 1.5 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 – Irish Cream, Menu 4
Creamer	25 per bag	1 – Menu 1, 3, 5
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
Eggs, Scrambled, Beef and Potato	18 per tray	3
Turkey Sausage Links in Brine	18 per tray	3
Cheesy Ham & Potato	18 per tray	3
Cinnamon Scones	18 per tray	3
Juice, Grape	2-1/2 tall can, 19 oz.	3
Salsa or Picante	20 oz. plastic squeeze bottle	2
Jelly, Strawberry	22 oz. plastic squeeze bottle	2

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UGR H & S BREAKFAST MENU 2

Component	Servings	Quantity
Eggs with Ham and Potatoes	18 per tray	3
Cream Gravy with Ground Beef	18 per tray	3
Cake, Coffee	18 per tray	3
Pears	No. 10 can	2
Juice, Orange	2-1/2 tall can, 15-1/2 oz.	3
Catsup	20 oz. plastic squeeze bottle	2
Hot Sauce	3 oz. bottle	1

UGR H & S BREAKFAST MENU 3

Component	Servings	Quantity
Omelet w/Sausages & Potatoes	18 per tray	3
Pork Sausage Links	18 per tray	3
Waffles, Blueberry	6 per package	9
Maple Syrup	12 oz. plastic bottle	5
Blueberry Dessert	25 per tray	2
Juice, Orange	2-1/2 tall can, 15-1/2 oz.	3
Salsa or Picante	20 oz. plastic squeeze bottle	2
Jelly, Grape	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

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Raspberry Swirls	18 per tray	3
Peaches	No. 10 can	2
Juice, Grape	2-1/2 tall can, 19 oz.	3
Catsup	20 oz. plastic squeeze bottle	2
Hot Sauce	3 oz. bottle	1

UGR H & S BREAKFAST MENU 5

Component	Servings	Quantity
Eggs with Cheese and Bacon Pieces	18 per tray	3
Turkey Sausage Links	18 per tray	3
Waffles, Plain	6 per package	9
Maple Syrup	12 oz. plastic bottle	5
Fruit Cocktail	No. 10 can	2
Juice, Orange	2-1/2 tall can, 15-1/2 oz.	3
Catsup	20 oz. plastic squeeze bottle	2
Hot Sauce	3 oz. bottle	1
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
Blueberry Scones	18 per tray	3
Blueberry Dessert	25 per tray	2
Juice, Grape	2-1/2 tall can, 19 oz.	3
Catsup	20 oz. plastic squeeze bottle	2
Hot Sauce	3 oz. bottle	1

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UGR H & S BREAKFAST MENU 7

Component	Servings	Quantity
Eggs with Turkey Sausage and Potatoes	18 per tray	3
Hash, Corned Beef	18 per tray	3
Waffles, Apple Cinnamon Flavored	6 per package	9
Maple Syrup	12 oz. plastic bottle	5
Apple Dessert	25 per tray	2
Juice, Orange	2-1/2 tall can, 15-1/2 oz.	3
Jalapeno Catsup	20 oz. plastic squeeze bottle	2

STANDARD LUNCH/DINNER ITEMS

Component	Servings	Quantity
Peanut Butter & Grape Jelly	12 twin packs per bag	2 – Menu 1, 5, 9, 13
Peanut Butter & Strawberry Jam	12 twin packs per bag	2 – Menu 3, 7, 11
Coffee, Filter Pack	3 5 – 1.5 oz. bags	1
Creamer	25 per bag	1 – Menu 1, 3, 5, 7, 9, 11, 13
Beverage Base	24 oz. bag	2: Orange – Menu 9, 11, 14 Grape – Menu 5 Cherry – Menu 10 Lemonade – M. 1, 3, 7, 8, 13 Pink Lemonade – Menu 4 Ice Tea – Menu 2, 6, 12
Hot Sauce	3 oz. bottle	1

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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
Spaghetti Pizza Bake	9 per tray	6
Green Beans	No. 10 can	3
Cake, Coffee w/ Crumb Topping	18 per tray	3
Applesauce	No. 10 can	2

UGR H & S LUNCH/DINNER MENU 2

Component	Servings	Quantity
Turkey Slices with Gravy	18 per tray	3
Mixed Vegetables	No. 10 can	3
Cornbread Sausage Stuffing	18 per tray	3
Mashed Potato with Chicken Gravy	18 per tray	3
Cranberry Sauce	No. 300 can	2
Chocolate Brownie with M&Ms	18 per tray	3
Peaches	No. 10 can	2

UGR H & S LUNCH/DINNER MENU 3

Component	Servings	Quantity
Chili	18 per tray	3
White Rice	18 per tray	3
Corn	No. 10 can	3
Cake, Lemon Crunch	18 per tray	3

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Pears	No. 10 can	2
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UGR H & S LUNCH/DINNER MENU 4

Component	Servings	Quantity
Beef Chunks with Noodles	9 per tray	6
Mixed Vegetables	No. 10 can	3
Chocolate Peanut Butter Chip Cookies	27 per tray	2
Fruit Cocktail	No. 10 can	2

UGR H & S LUNCH/DINNER MENU 5

Component	Servings	Quantity
Country Captain Chicken	9 per tray	6
White Rice	18 per tray	3
Peas & Carrots	No. 10 can	3
Cake, Devil's Fudge	18 per tray	3
Cherry Dessert	25 per tray	2

UGR H & S LUNCH/DINNER MENU 6

Component	Servings	Quantity
Spaghetti with Meatballs in Sauce	9 per tray	6
Green Beans	No. 10 can	3
Pudding, Butterscotch	No. 10 can	2
Peaches	No. 10 can	2

UGR H & S LUNCH/DINNER MENU 7

Component	Servings	Quantity
Buffalo Chicken	18 per tray	2

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Lemon Pepper Chicken	9 per tray	4
White Rice	18 per tray	3
Corn	No. 10 can	3
Fruit Cocktail	No. 10 can	2
Cake, Walnut Tea	18 per tray	3

UGR H & S LUNCH/DINNER MENU 8

Component	Servings	Quantity
Beef Stew	9 per tray	6
Green Beans	No. 10 can	3
Blondie Brownie	18 per tray	3
Peaches	No. 10 can	2

UGR H & S LUNCH/DINNER MENU 9

Component	Servings	Quantity
Pasta and Sausage	9 per tray	6
Zucchini and Tomatoes	No. 10 can	3
Chocolate Chip Macaroons	25 34 per tray	4 3
Pears	No. 10 can	2

UGR H & S LUNCH/DINNER MENU 10

Component	Servings	Quantity
Chicken Breast Meat in Gravy	9 per tray	6
Mashed Potatoes with Chicken Gravy	18 per tray	3
Corn	No. 10 can	3
Cranberry Sauce	No. 300 can	2
Butterscotch Chip Cookies	27 per tray	2
Fruit Cocktail	No. 10 can	2

UGR H & S LUNCH/DINNER MENU 11

Component	Servings	Quantity
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BBQ Pork Ribs	18 per tray	3
Macaroni and Cheese	18 per tray	3
Hamburger Buns	6 per package	9
Cake, Walnut Tea	18 per tray	3
Apple Dessert	25 per tray	2

UGR H & S LUNCH/DINNER MENU 12

Component	Servings	Quantity
Chicken and Dumplings	9 per tray	6
Corn	No. 10 can	3
Pudding, Butterscotch	No. 10 can	2
Peaches	No. 10 can	2

UGR H & S LUNCH/DINNER MENU 13

Component	Servings	Quantity
Pork, Sweet & Sour	18 per tray	3
Rice	18 per tray	3
Mixed Vegetables	No. 10 can	3
Brownie with Butterfinger Pieces	18 per tray	3
Pineapple	No. 10 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	No. 10 can	3
Tapioca Pudding	No. 10 can	2
Fruit Cocktail	No. 10 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 TY=tray (tray pack or polymeric tray)

TABLE III. Loading Sequence

BREAKFAST MENU #1 Box Height: 8-3/4"		
1a	2a	3a
3 TY Eggs 1 TY Scones	3 TY Turkey Sausage 1 TY Scones	3 TY Cheesy Ham & Potato 1 TY Scones
1b	2b	3b
3 CN Grape Juice 1 BX Cocoa 2 BT Strawberry Jelly	2 BT Salsa or Picante 1 BG Coffee 1 BG Creamer 3 BG Paper Cups	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

BREAKFAST MENU #2 Box Height: 7"		
1a	2a	3a
3 TY Eggs	3 TY Cream Beef	3 TY Coffee Cake
1b	2b	3b
2 CN Pears 3 CN Orange Juice	1 BG Fr. Van. Coffee 1 BG Coffee 2 BT Catsup 3 BG Paper Cups 1 BG Dining Pkts 1 PG Trash Bags	2 BG Trays 1 BG Dining Pkts 1 BT Hot Sauce

BREAKFAST MENU #3 Box Height: 8-3/4"		
1a	2a	3a
3 TY Eggs 1 TY Blueberry Dessert	3 TY Sausage Links 1 TY Blueberry Dessert	7 PG Waffles

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1b	2b	3b
3 CN Orange Juice 5 BT Syrup 2 BT Grape Jelly 2 BT Salsa or Picante	2 PG Waffles 1 BX Cocoa 1 BG Coffee 1 BG Creamer 3 BG Paper Cups	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

BREAKFAST MENU #4 Box Height: 7"		
1a	2a	3a
3 TY Eggs	3 TY Sausage & Gravy	3 TY Raspberry Swirls
1b	2b	3b
2 CN Peaches 3 CN Grape Juice 1 BT Hot Sauce	2 BT Catsup 1 BG Irish Cream Coffee 1 BG Coffee 1 BG Dining Pkts 3 BG Paper Cups	2 BG Trays 1 BG Dining Pkts 1 PG Trash Bags

BREAKFAST MENU #5 Box Height: 8-3/4"		
1a	2a	3a
3 TY Eggs 1 PG Waffles	3 TY Sausage Links 1 PG Waffles	7 PG Waffles
1b	2b	3b
2 CN Fruit Cocktail 3 CN Orange Juice 1 BT Hot Sauce	2 BT Catsup 5 BT Syrup 2 BT Strawberry Jelly 1 BX Cocoa 1 BG Coffee 1 BG Creamer 3 BG Paper Cups	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

BREAKFAST MENU #6 Box Height: 7"		
1a	2a	3a
3 TY Eggs	3 TY Sausage	3 TY Scones
1b	2b	3b
1 TY Blueberry Dessert 3 CN Grape Juice	1 TY Blueberry Dessert 2 BT Catsup	2 BG Trays 1 BG Dining Pkts

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1 BG Dining Pkts	1 BG Coffee 1 BG Fr. Van. Coffee 3 BG Paper Cups 1 BT Hot Sauce	1 PG Trash Bags
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BREAKFAST MENU #7 Box Height: 8-3/4"		
1a	2a	3a
3 TY Eggs 1 TY Apple Dessert	3 TY Hash 1 TY Apple Dessert	7 PG Waffles
1b	2b	3b
2 PG Waffles 3 CN Orange Juice 5 BT Syrup	2 BT Jalapeno Catsup 1 BX Cocoa 1 BG Coffee 3 BG Paper Cups	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

LUNCH/DINNER MENU #1 Box Height: 8-3/4"		
1a	2a	3a
4 TY Spaghetti Pizza Bake	2 TY Spaghetti Pizza Bake 2 TY Cake	1 TY Cake 2 BG Beverage Base 1 BG Coffee 1 BG Creamer
1b	2b	3b
2 CN Applesauce 3 BG Paper Cups	3 CN Green Beans 2 BG PB/Jelly Combo 1 BT Hot Sauce	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

LUNCH/DINNER MENU #2 Box Height: 8-3/4"		
1a	2a	3a
3 TY Turkey Slices 1 TY Potato	3 TY Cornbread Stuffing 1 TY Potato	3 TY Brownies 1 TY Potato
1b	2b	3b
2 CN Peaches 2 BG Beverage Base	3 CN Mixed Vegetable 2 CN Cranberry Sauce	2 BG Trays 2 BG Dining Pkts

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1 BG Coffee 1 BT Hot Sauce 3 BG Paper Cups		1 PG Trash Bags
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LUNCH/DINNER MENU #3 Box Height: 8-3/4"		
1a	2a	3a
3 TY Chili	3 TY Rice 1 TY Cake	2 TY Cake 2 BG Beverage Base 1 BG Coffee 1 BG Creamer
1b	2b	3b
2 CN Pears 1 BT Hot Sauce 3 BG Paper Cups	3 CN Corn 2 BG PB/Jelly Combo	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

LUNCH/DINNER MENU #4 Box Height: 7"		
1a	2a	3a
3 TY Beef Chunks	3 TY Beef Chunks	2 TY Cookies 1 BG Dining Pkts 1 PG Trash Bags
1b	2b	3b
2 CN Fruit Cocktail 1 BT Hot Sauce 1 BG Dining Pkts 2 BG Paper Cups	3 CN Mixed Vegetables 2 BG Beverage Base	2 BG Trays 1 BG Coffee 1 BG Paper Cups

LUNCH/DINNER MENU #5 Box Height: 8-3/4"		
1a	2a	3a
4 TY Chicken	2 TY Chicken 2 TY Rice	1 TY Rice 3 TY Cake
1b	2b	3b
2 TY Cherry Dessert 1 BG Coffee	3 CN Peas & Carrots 2 BG PB/Jelly Combo	2 BG Trays 2 BG Dining Pkts

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1 BG Creamer 3 BG Paper Cups	2 BG Beverage Base 1 BT Hot Sauce	1 PG Trash Bags
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LUNCH/DINNER MENU #6 Box Height: 7"		
1a	2a	3a
3 TY Spaghetti	3 TY Spaghetti	1 CN Peaches 2 BG Dining Pkts 1 BG Paper Cups 1 PG Trash Bags
1b	2b	3b
3 CN Green Beans 1 BG Coffee	1 CN Peaches 2 CN Pudding 2 BG Beverage Base 1 BT Hot Sauce	2 BG Trays 2 BG Paper Cups

LUNCH/DINNER MENU #7 Box Height: 8-3/4"		
1a	2a	3a
2 TY Buffalo Chicken 2 TY Cake	4 TY Lemon Pepper Chicken	3 TY Rice 1 TY Cake
1b	2b	3b
3 CN Corn 2 BG PB/Jelly Combo 2 BG Beverage Base 1 BT Hot Sauce	2 CN Fruit Cocktail 1 BG Coffee 1 BG Creamer 3 BG Paper Cups	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

LUNCH/DINNER MENU #8 Box Height: 8-3/4"		
1a	2a	3a
3 TY Beef Stew	3 TY Beef Stew 1 TY Brownies	2 TY Brownies 2 BG Dining Pkts
1b	2b	3b

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3 CN Green Beans 2 BG Beverage Base 1 BT Hot Sauce	2 CN Peaches 1 BG Coffee 3 BG Paper Cups	2 BG Trays 1 PG Trash Bags
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LUNCH/DINNER MENU #9 Box Height: 8-3/4"		
1a	2a	3a
3 TY Pasta and Sausage	3 TY Pasta and Sausage	≠ 3 TY Macaroon Cookies
1b	2b	3b
3 CN Zucchini and Tomato 2 BG Beverage Base 1 BG Coffee 1 PG Trash Bags	2 CN Pears 2 BG PB/Jelly Combo 1 BG Creamer 1 BT Hot Sauce 3 BG Paper Cups	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #10 Box Height: 8-3/4"		
1a	2a	3a
4 TY Chicken	2 TY Chicken 2 TY Cookies	3 TY Mashed Potatoes
1b	2b	3b
3 CN Corn 2 CN Cranberry Sauce 2 BG Beverage Base 1 PG Trash Bags	2 CN Fruit Cocktail 1 BG Coffee 1 BT Hot Sauce 3 BG Paper Cups	2 BG Trays 2 BG Dining Pkts

LUNCH/DINNER MENU #11 Box Height: 8-3/4"		
1a	2a	3a
3 TY Pork 1 TY Apple Dessert	3 TY Macaroni & Cheese 1 TY Apple Dessert	3 TY Cake 1 BG PB/Jelly Combo
1b	2b	3b
7 PO Buns	2 PO Buns 2 BG PB/Jelly Combo	2 BG Trays 2 BG Dining Pkts

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	1 BG Coffee 1 BG Creamer 2 BG Beverage Base 1 BT Hot Sauce 3 BG Paper Cups	1 PG Trash Bags
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LUNCH/DINNER MENU #12 Box Height: 7"		
1a	2a	3a
1 CN Pudding 2 BG Dining Pkts 2 BG Paper Cups	3 TY Chicken & Dumpling	3 TY Chicken & Dumpling
1b	2b	3b
2 CN Peaches 1 CN Pudding 2 BG Beverage Base	3 CN Peas 1 BG Coffee	2 BG Trays 1 BT Hot Sauce 1 BG Paper Cups 1 PG Trash Bags

LUNCH/DINNER MENU #13 Box Height: 8-3/4"		
1a	2a	3a
3 TY Sweet and Sour Pork 2 BG Beverage Base	3 TY Rice	3 TY Brownies
1b	2b	3b
3 CN Mixed Vegetables 2 BG PB/Jelly Combo	2 CN Pineapple 1 BG Coffee 1 BG Creamer 1 BT Hot Sauce 3 BG Paper Cups	2 BG Trays 2 BG Dining Pkts 1 PG Trash Bags

LUNCH/DINNER MENU #14 Box Height: 7"		
1a	2a	3a
3 TY Meatballs	3 TY Beans with Rice	1 CN Fruit Cocktail 2 BG Dining Pkts 2 BG Paper Cups
1b	2b	3b
3 CN Peas & Carrots	1 CN Fruit Cocktail	2 BG Trays

1 BG Coffee	2 CN Pudding 2 BG Beverage Base	1 BG Paper Cups 1 BT Hot Sauce 1 PG Trash Bags
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C. Unit packaging. Components shall be packaged in accordance with documents referenced in Table I.

D. Intermediate packaging. Components shall be intermediate packaged in accordance with Table I and Table II.

D-2 LABELING

A. Components. Components shall be labeled in accordance with documents referenced in Table I.

D-3 PACKING

A. Packing.

(1) UGR. Each complete menu shall be assembled into three boxes using the suggested loading sequence specified in Table III. 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 box shall be fabricated in accordance with style RSC, grade V3c of ASTM D 5118/5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes and Figures 1, 2 and 3. The inside dimensions of the small box shall be 23-3/4 inches in length, 13-3/16 inches in width and 7 inches in depth. The inside dimensions of the large box shall be 23-3/4 inches in length, 13-3/16 inches in width and 8-3/4 inches in depth. Each box shall be fitted with two V3c partitions in accordance with Figures 1, 2 and 3. Note height dimensions in figures are for large box; construct small box and its partitions to appropriate dimensions.

Kraft paper as specified in A-A-203, Paper, Kraft, Untreated, shall be used to fill voids and immobilize menu components. Boxes shall be free from evidence of rodent or insect infestation. Boxes may be assembled by 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 box 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. Boxes 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 cases and unit loads. Marking of shipping boxes and unit loads shall be as specified in DSCP FORM 3556, Marking Instructions for Boxes, Sacks and Unit 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.

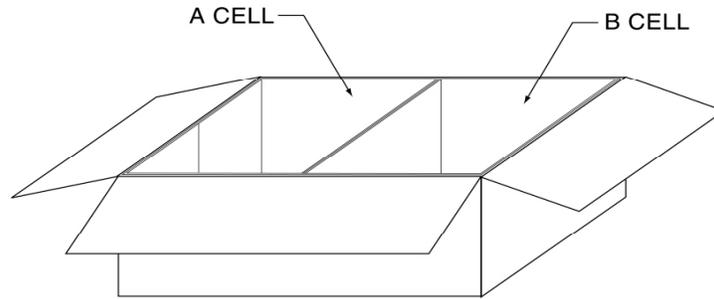


FIGURE 1
 SHIPPING CONTAINER WITH PARTITIONS

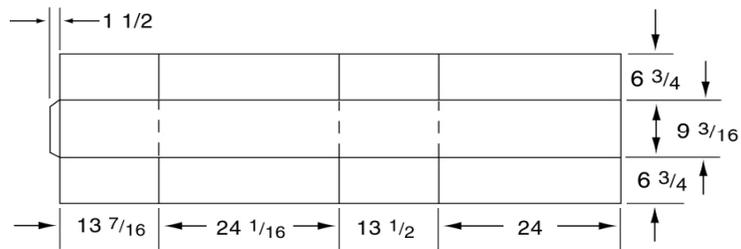


FIGURE 2

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

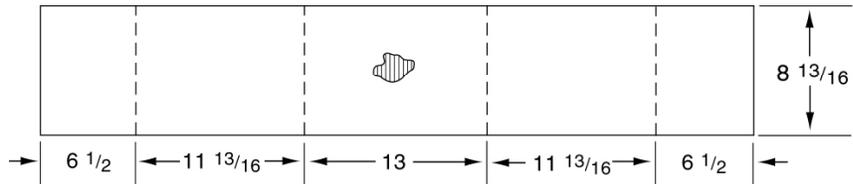


FIGURE 3

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. Unless otherwise specified, single sampling plans indicated in ANSI/ASQC Z1.4-1993 will be utilized. When required, the manufacturer shall provide the certificate(s) of conformance to the appropriate inspection activity. Certificate(s) of conformance not provided shall be cause for rejection of the lot.

A. Definitions.

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

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

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

B. Conformance inspection. Conformance inspection shall include the examinations/tests and the methods of inspection cited in this section.

C. Packaging examination.

(1) UGR – assembled menus examination. The assembled UGR menus shall be examined for the defects specified in Table IV. The lot size shall be expressed in assembled menus (3 boxes per menu). The sample unit shall be one fully assembled menu. The inspection level shall be S-2 and the Acceptable Quality Level (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 assembled menus defects 1/

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	Component not clean. 2/
	105	Shipping box not as specified.
	106	Markings not as specified.
	107	Box 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.

1/ Any evidence of rodent or insect infestation shall be cause for rejection of the lot.

2/ Outer packaging shall be free from foreign matter which is unwholesome, has the potential to cause package damage (i.e. glass, metal filings, etc.), or generally detracts for the clean appearance of the components package. The following examples shall not be scored as defects for unclean:

a. Foreign matter which presents no health hazard or potential package damage and which can be readily removed by gently shaking the package or by gently brushing the package with a clean cloth.

b. Water spots.

c. Very thin grease, oil, or product residue that is discernible by touch, but is not readily discernible by visual examination.

(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 Boxes, Sacks and Unit 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 1974-98 - Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes

D 5118/D 5118M-01 - Standard Practice for Fabrication of Fiberboard Shipping Boxes

AMSSB-RCF-F(N) (Norton/5356)

8 September 2004

TO: DSCP-HSC (Bankoff/2951)

Subject: ES 04-103, ACR-U-05, UGR H&S Component Clarification

1. References:

a. Email, 26 May 04, S. Harrington, C. Norton, Natick; H. Streibich, L. Dyduck, DSCP, with information from Envision company describing the degradable trash bag.

b. Phone message, 2 July 04, from H. Streibich, DSCP, providing the approved NSN for the trash bags.

2. The following change to ACR-U-05, with Change 02, 8 September 04 is recommended for all current, pending and future procurements:

a. Page 5, Table I:
Delete "Bag, Plastic..... 75 lb. Load capacity.....8105-01-508-3704"
and sub:
"Bag, Plastic, Linear Low Density Polyethylene, Heavy Duty Quality,8105-01-521-6616
34-gallon Bag with Good Puncture and Tear Resistance, Translucent Natural Color, 32 x 44 Inches, Features Closure Ties, 1.25 mil Gauge, 75 lb, Load Capacity for Dry and Wet Loads, Bags will be 4 Bags per Roll, Twist Ties Included in Roll and Roll will be Secured with Label, Bags Shall Meet Degradable Requirements of ASTM D3826-98"

3. The change to the trash bag is an approval of a submission by the manufacturer, Environ.

4. The document has been updated with these corrections and ACR-U-05 with Change 02, 8 Sep 04 is attached.

Encl

DONALD A. HAMLIN
Team Leader

ACR-U-05
31 March 2004
Change 02, 8 Sept 04

Food Engineering Services Team
Combat Feeding Directorate
C. Norton

Subject: ES 04-103, ACR-U-05, UGR H&S Component Clarification
8 Sep 04

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