

SECTION C

C-1 ITEM DESCRIPTION

PCR-T-002, TURKEY TETRAZZINI, COOKED, DEHYDRATED, PACKAGED IN A BRICKPACK POUCH, SHELF STABLE

Styles.

- Style A - Meal, Cold Weather (MCW), Packaged in a White Brickpack Pouch
- Style B - Food Packet, Long Range Patrol (LRP), Packaged in a Subdued Colored Brickpack Pouch

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

C. Dehydrated product.

(1) Appearance

a. General. The dehydrated turkey tetrazzini shall be a mixture of cooked, turkey pieces, egg noodles or spaghetti or vermicelli, and vegetables, in cream flavor sauce, which has been dehydrated. The dehydrated product shall be free from foreign materials.

b. Turkey. The turkey pieces shall be medium to light tan color and shall be characteristic of cooked dehydrated turkey.

c. Egg noodles or spaghetti or vermicelli. The egg noodles shall be enriched noodle product and shall be off-white to pale yellow color and shall be characteristic of cooked dehydrated noodles. The spaghetti or vermicelli shall be enriched, macaroni product and shall be characteristic of cooked, dehydrated spaghetti or vermicelli. The macaroni product shall be light tan to off white color.

d. Vegetables. The vegetables shall be pimento pieces, mushroom pieces and one of the following, asparagus pieces or green bean pieces or peas, and shall be characteristic of the appropriate, dehydrated vegetable.

(2) Odor.

a. General. The odor shall be characteristic of cooked, dehydrated turkey, egg noodles or spaghetti or vermicelli, pimentos, mushrooms, and asparagus or green beans or peas, in cream flavor sauce.

b. Foreign. The dehydrated product shall be free from foreign odors.

(3) Texture. The product shall be fully dehydrated. There shall be discernible turkey pieces, egg noodles or spaghetti or vermicelli, pimento pieces, mushroom pieces and asparagus pieces or green bean pieces or peas.

(4) Weight.

a. Net weight. No individual pouch shall weigh less than 125 grams.

(5) Nutrient content.

a. Protein content. The protein content shall be not less than 25.0 percent.

b. Fat content. The fat content shall be not greater than 21.0 percent.

c. Sodium content. The sodium content shall be not greater than 2600 mg per 100 grams.

(6) Moisture content. The moisture content of the dehydrated product shall not exceed 2.5 percent.

(7) Microbiological. The aerobic plate count shall not be greater than 75,000 per gram in four of five samples, and not greater than 150,000 per gram in any sample. The E. coli count shall have no positive tubes in the standard three tube most probable number (MPN) technique.

D. Rehydrated product.

(1) Appearance.

a. General. The rehydrated turkey tetrazzini shall be a mixture of turkey pieces, egg noodles or spaghetti or vermicelli, and vegetables in cream flavor sauce. The overall appearance shall be characteristic of turkey, egg noodles or spaghetti or vermicelli, and vegetables, that have been frozen and reheated. The rehydrated product shall be free from foreign materials.

b. Turkey. The cooked turkey shall be in natural proportions. The cooked turkey shall be pieces typically produced by a 3/4 inch machine setting and shall be medium to light tan color. The cooked turkey shall be free of bone or bone fragment, skin, cartilage, coarse connective tissue, tendons or ligaments, and discolored meat.

c. Egg noodles or spaghetti or vermicelli. The egg noodles shall be enriched, noodle product. The noodles shall be strips that readily separate. The cooked noodles shall be off-white to pale yellow color. The spaghetti or vermicelli shall be enriched, macaroni product. The spaghetti or vermicelli shall be strands that readily separate. The cooked spaghetti or vermicelli shall be light tan to off-white color.

d. Vegetables. The vegetables shall be pimento pieces, mushroom pieces, and one of the following, asparagus pieces or green bean pieces or peas, and shall be the characteristic color for the appropriate vegetable.

e. Sauce. The sauce shall be off-white color and may contain flecks of herbs and spices.

(2) Odor and flavor.

a. General. The turkey tetrazzini shall have an odor and flavor characteristic of cooked turkey, egg noodles or spaghetti or vermicelli, pimentos, mushrooms, and asparagus or green beans or peas in cream flavor sauce.

b. Foreign. The rehydrated product shall be free from foreign odors and flavors.

(3) Texture.

a. General. The product shall rehydrate within ten minutes.

b. Turkey. The turkey shall be moist and tender.

c. Egg noodles or spaghetti or vermicelli. The egg noodles or spaghetti or vermicelli shall be slightly soft to slightly firm.

d. Vegetables. The mushrooms and the asparagus or green beans or peas shall be slightly soft to slightly firm and the pimentos shall be soft.

e. Sauce. The sauce shall be moderately thick.

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

C-3 MISCELLANEOUS INFORMATION

THE FOLLOWING LIST OF INGREDIENTS IS PROVIDED FOR INFORMATION ONLY TO PROVIDE THE BENEFIT OF PAST GOVERNMENT EXPERIENCE. THIS IS NOT A MANDATORY CONTRACT REQUIREMENT.

Ingredients - turkey, enriched egg noodles, pimentos, mushrooms, asparagus or green beans or peas, non fat dry milk, vegetable oil and/or partially hydrogenated vegetable oil and/or chicken fat.

SECTION D

D-1 PACKAGING

Product shall be filled into pouches in accordance with the PACKAGING REQUIREMENTS AND QUALITY ASSURANCE PROVISIONS FOR DEHYDRATED PRODUCT IN A BRICKPACK POUCH.

D-2 LABELING

Each pouch shall be labeled in accordance with the PACKAGING REQUIREMENTS AND QUALITY ASSURANCE PROVISIONS FOR DEHYDRATED PRODUCT IN A BRICKPACK POUCH.

D-3 PACKING

Packing for shipment to ration assembler shall be in accordance with the PACKAGING REQUIREMENTS AND QUALITY ASSURANCE PROVISIONS FOR DEHYDRATED PRODUCT IN A BRICKPACK POUCH.

D-4 MARKING

Marking of shipping containers shall be in accordance with the PACKAGING REQUIREMENTS AND QUALITY ASSURANCE PROVISIONS FOR DEHYDRATED PRODUCT IN A BRICKPACK POUCH.

SECTION E INSPECTION AND ACCEPTANCE

Inspection for packaging, labeling, packing, and marking shall be in accordance with the PACKAGING REQUIREMENTS AND QUALITY ASSURANCE PROVISIONS FOR DEHYDRATED PRODUCT IN A BRICKPACK POUCH.

E-6 QUALITY ASSURANCE PROVISIONS

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.

Quality Assurance Provisions.

The following quality assurance criteria, utilizing ANZI/ASQC Z1.4-1993, Sampling Procedures and Tables for Inspection by Attributes, are required.

A. 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 product examination and the methods of inspection cited in this section.

B. 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 in pouches. The sample unit shall be the contents of one pouch. The inspection level shall be S-3 and the AQL, expressed in terms of defects per hundred units, shall be 1.5 for major defects and 4.0 for minor defects. Defects and defect classifications are listed in table I.

TABLE I. Product defects 1/ 2/ 3/

Category	Defect
<u>Major</u>	<u>Minor</u>
	<u>Dehydrated product</u>
	<u>Appearance</u>
101	Glazed surface area measuring more than 0.5 inch in any dimension. 4/

- 102 Dark colored core in any dimension. 4/
- 201 Turkey not medium to light tan color or not characteristic of cooked, dehydrated turkey.
- 202 Egg noodles not off-white to pale yellow or not characteristic of cooked, dehydrated egg noodles or for spaghetti or vermicelli not light tan to off-white color or not characteristic of cooked, dehydrated spaghetti or vermicelli.
- 203 Vegetables not pimentos, mushrooms, and asparagus or green beans or peas, or not characteristic of the appropriate cooked, dehydrated, vegetable.

Odor

- 103 Not characteristic of cooked, dehydrated turkey, egg noodles or spaghetti or vermicelli, pimentos, mushrooms, and asparagus or green beans or peas, in cream flavor sauce.

Texture

- 104 Wet spots or soft spots. 5/

TABLE I. Product defects 1/ 2/ 3/ - Continued

Category		Defect
<u>Major</u>	<u>Minor</u>	<u>Weight</u>
	205	Net weight of an individual pouch less than 125 grams.
		<u>Rehydrated product 8/9/</u>
		<u>Appearance</u>
105		Bone or bone fragment measuring more than 0.3 inch in any dimension.
106		Product not a mixture of turkey pieces, egg noodles or spaghetti or vermicelli, pimento pieces, mushroom pieces, and asparagus pieces or green bean pieces or peas, in cream flavor sauce.
	206	Total weight of skin, cartilage, coarse connective tissue, tendons or ligaments, and discolored meat more than 0.20 ounce.
	207	Turkey not medium to light tan color.
	208	Egg noodles not separate strips or not off-white to pale yellow color or for spaghetti or vermicelli not separate strands or not light tan to off-white color.
	209	Color not characteristic for the appropriate vegetable.
	210	Sauce not off-white color.
		<u>Odor and flavor</u>

107 Odor or flavor not characteristic of frozen and reheated turkey, egg noodles or spaghetti or vermicelli, pimentos, mushrooms, and asparagus or green beans or peas, in cream flavor sauce.

Texture

108 Hard cores due to incomplete water penetration. 10/

211 Turkey not moist or not tender.

212 Egg noodles or spaghetti or vermicelli not slightly soft to slightly firm.

213 Vegetables not slightly soft to slightly firm and pimentos not soft.

214 Sauce not moderately thick.

1/ Presence of foreign material such as, but not limited to dirt, insect parts, hair, glass, wood or metal, or presence of foreign odor or flavor (such as, but not limited to burnt, scorched, rancid, sour, or stale) shall be cause for rejection of the lot. Foreign flavor is not applicable to dehydrated product.

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

3/ Enriched noodle or macaroni product shall be verified with the ingredients' statement on the pouch.

4/ Evidence of faulty dehydration.

5/ Evidence of incomplete dehydration.

8/ Rehydrate according to pouch instructions. Product that does not rehydrate within ten minutes shall be cause for rejection of the lot.

9/ Machine setting requirement for turkey pieces shall be verified with the producer's certificate of conformance. The requirement for natural proportions shall be verified with a certificate of conformance.

10/ Dry areas attributable to gristle and similar materials in the meat shall not be considered as defects because they do not necessarily rehydrate properly.

C. Methods of inspection.

(1) Shelf life. The contractor shall provide a certificate of conformance that the product has a 3 year shelf life when stored at 80°F. Government verification may include storage for 6 months at 100°F or 36 months at 80°F. 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 a score of 5 or higher based on a 9 point hedonic scale to be considered acceptable.

(2) Net weight. The net weight of the filled and sealed pouches shall be determined by weighing each sample unit on a suitable scale tared with a representative empty pouch. Results shall be reported to the nearest gram.

(3) Nutrient content. The sample to be analyzed shall be a composite of eight filled and sealed pouches that have been selected at random from the lot. The composited sample shall be prepared (see NOTE) and analyzed for protein content, fat content, and sodium content in accordance with the following methods of the Official Methods of Analysis of AOAC International:

<u>Test</u>	<u>Method Number(s)</u>
Protein	988.05, 991.20
Fat	925.12, 2008.06
Sodium	985.35, 984.27

Test results for protein and fat shall be reported to the nearest 0.1 percent. Test results for sodium content shall be reported to the nearest 1.0 mg per 100 grams. Any result not conforming to the requirements specified in Section C of this Performance-based Contract Requirements document shall be cause for rejection of the lot.

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

(4) Moisture content testing. Eight filled and sealed pouches shall be selected at random from the lot regardless of lot size. The contents of each pouch shall be blended to uniformity using a blender or a food processor. The blending must be rapid and conducted in such a way that minimum heat is transferred to the product and that the product has minimum exposure to atmospheric moisture. Each sample shall be tested for moisture content in accordance with the Official Methods of Analysis of the AOAC method 926.08 except that the temperature-time cycle for moisture analysis shall be modified by using a temperature of 70°C for 16 hours at a pressure of not more than 100 mm of mercury. Test results shall be reported to the nearest 0.1 percent. Any result not conforming to the requirements specified in Section C of this Performance-based Contract Requirements document shall be cause for rejection of the lot.

(5) Microbiological testing. Five filled and sealed pouches of finished product shall be selected at random from the lot regardless of lot size. The contents of each sample bag shall be tested for aerobic plate count in accordance with the Official Methods of Analysis of the AOAC, method 966.23 or 990.12 and E.coli in accordance with the Official Methods of Analysis of the AOAC, method 966.24. The diluent shall be added to each sample of dry product and allowed to stand for 15 minutes before the blending of that sample. Continue as directed. Any result not conforming to the requirements specified in Section C of this Performance-based Contract Requirements document shall be cause for rejection of the lot.

SECTION J REFERENCE DOCUMENTS

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY CONTROL (ASQC)

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

AOAC INTERNATIONAL Official Methods of Analysis of the AOAC International

For DLA Troop Support Website Posting

RDNS-SEC-EM

12 August 2016

TO: Defense Logistics Agency (DLA) - Troop Support - Subsistence DSCP-FTRE

SUBJECT: ES16-037 (DSCP-SS-16-01015); Document change; United States Department of Agriculture (USDA) recommendation to add an additional Official Method of Analysis (OMA) of the Association of Official Analytical Chemists (AOAC) International Fat Test Method 2008.06 to fourteen individual and group ration documents.

1. Reference: Memo from RDNS-SEC-EM to DSCP-FTRE, dated 1 March 2016, SUBJECT: ES16-022 (DSCP-SS-16-00433); Document change; USDA Proposal to add an additional Official Method of Analysis (OMA) of the Association of Official Analytical Chemists (AOAC) International Fat Test Method 2008.06 to four bakery documents

2. Natick received an Engineering Support Case (ES Case) from DLA - Troop Support stating the USDA Laboratory has made a recommendation to add an additional method for fat testing, Official Method of Analysis (OMA) of the Association of Official Analytical Chemists (AOAC) International Fat Test Method 2008.06, to fourteen individual and group ration specifications.

3. In addition, Natick is deleting OMA of the AOAC fat test method number 985.15 from eight of the fourteen individual and group ration specifications. The Agriculture Marketing Service laboratory no longer performs test method 985.15 for fat as it requires a toxic solvent that is no longer used in the laboratory.

4. The fourteen specifications are listed below under each individual or group ration:

a. Meal, Cold Weather/Food Packet, Long Range Patrol (MCW/LRP): PCR-B-015, Beef Stew, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; PCR-B-016, Beef Stroganoff with Noodles, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; PCR-C-025, Chicken and Rice, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; PCR-C-026, Chicken, Spicy Oriental with Rice, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; PCR-C-073, Chili Macaroni with Beef, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; PCR-E-001, Eggs, Scrambled, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; PCR-R-011, Rice and Chicken, Mexican Style, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; PCR-S-017, Seafood Chowder, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; PCR-S-008, Spaghetti with Meat Sauce, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; and PCR-T-002, Turkey Tetrazzini, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable.

b. Meal, Ready-to-Eat (MRE): PCR-G-003A, Granola, Packaged in a Flexible Pouch, Shelf Stable.

c. Unitized Group Ration - Heat & Serve (UGR-H&S): PCR-B-052, Beef and Potatoes in Cream Gravy, Packaged in a Polymeric Tray, Shelf Stable; and PCR-B-039A, Buffalo Style Chicken, Packaged in a Polymeric Tray, Shelf Stable.

d. Unitized Group Ration - Marine (UGR-M): PCR-C-059, Chili Con Carne with Beans, Cooked, Dehydrated, Packaged in a No. 10 Can, Shelf Stable.

5. Natick Research Chemists reviewed this request and concur with USDA's recommendation to add AOAC of the OMA Fat Test Method 2008.06 as an additional fat test method to the fourteen subject documents.

6. Natick submits the following changes to subject documents for all current, pending, and future procurements until the document is formally amended or revised:

a. Meal, Cold Weather/Food Packet, Long Range Patrol (MCW/LRP):

- (1) In PCR-B-015, Beef Stew, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable, on Page 6, Section E-6, Paragraph C(3), under column for Fat Test Method Number(s), after "925.12" insert ", 2008.06".
- (2) In PCR-B-016, Beef Stroganoff with Noodles, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable, on Page 6, Section E-6, Paragraph C(3), under column for Fat Test Method Number(s), after "925.12" insert ", 2008.06".
- (3) In PCR-C-025, Chicken and Rice, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable, on Page 6, Section E-6, Paragraph C(3), under column for Fat Test Method Number(s), after "925.12" insert ", 2008.06".
- (4) In PCR-C-026, Chicken, Spicy Oriental with Rice, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable, on Page 6, Section E-6, Paragraph C(3), under column for Fat Test Method Number(s), after "925.12" insert ", 2008.06".
- (5) In PCR-C-073, Chili Macaroni with Beef, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable, on Page 10, Section E-5, Paragraph B(3), under column for Fat Test Method Number, after "925.12 or" delete "985.15" insert "2008.06".
- (6) In PCR-E-001, Eggs, Scrambled, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable, on Page 7, Section E-6, Paragraph C(3), under column for Fat Test Method Number, after "925.32" insert ", 2008.06".
- (7) In PCR-R-011, Rice and Chicken, Mexican Style, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable, on Page 10, Section E-5, Paragraph B(3), under column for Fat Test Method Number, after "925.12," delete "985.15" insert "2008.06".
- (8) In PCR-S-017, Seafood Chowder, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable, on Page 9, Section E-5, Paragraph B(3), under column for Fat Test Method Number, after "925.12," delete "985.15" insert "2008.06".
- (9) In PCR-S-008, Spaghetti with Meat Sauce, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable, on Page 6, Section E-6, Paragraph C(3), under column for Fat Test Method Number(s), after "925.12" insert ", 2008.06".
- (10) In PCR-T-002, Turkey Tetrazzini, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable, on Page 6, Section E-6, Paragraph B(3), under column for Fat Test Method Number(s), after "925.12" insert ", 2008.06".

b. Meal, Ready-to-Eat (MRE):

- (1) In PCR-G-003A, Granola, Packaged in a Flexible Pouch, Shelf Stable, on Page 12, Section E-5, Paragraph B(3), under column for Fat Test Method Number, delete "985.15" insert "945.38, 960.39, 2008.06".

PCR-T-002

30 June 1999

W/Change 03 12 Aug 16 ES16-037 (DSCP-SS-16-01015)

c. Unitized Group Ration - Heat & Serve (UGR-H&S):

- (1) In PCR-B-052, Beef and Potatoes in Cream Gravy, Packaged in a Polymeric Tray, Shelf Stable, on Page10, Section E-5, Paragraph B(5), under column for Fat Test Method Number, delete "985.15" insert "991.36, 2008.06".
- (2) In PCR-B-039A, Buffalo Style Chicken, Packaged in a Polymeric Tray, Shelf Stable, on Page10, Section E-5, Paragraph B(5), under column for Fat Test Method Number, delete "985.15" insert "991.36, 2008.06".

d. Unitized Group Ration - Marine (UGR-M):

- (1) In PCR-C-059, Chili Con Carne with Beans, Cooked, Dehydrated, Packaged in a No. 10 Can, Shelf Stable, on Page 10, Section E-5, Paragraph B(7), under column for Fat Test Method Number, delete "985.15" insert "925.12, 991.36, 2008.06".

7. The following documents with Changes highlighted and dated 12 August 2016 are attached: **Meal, Cold Weather/Food Packet, Long Range Patrol (MCW/LRP):** Change 02, PCR-B-015, Beef Stew, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; Change 03, PCR-B-016, Beef Stroganoff with Noodles, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; Change 02, PCR-C-025, Chicken and Rice, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; Change 03, PCR-C-026, Chicken, Spicy Oriental with Rice, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; Change 01, PCR-C-073, Chili Macaroni with Beef, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; Change 06, PCR-E-001, Eggs, Scrambled, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; Change 01, PCR-R-011, Rice and Chicken, Mexican Style, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; Change 01, PCR-S-017, Seafood Chowder, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; Change 02, PCR-S-008, Spaghetti with Meat Sauce, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; and Change 03, PCR-T-002, Turkey Tetrazzini, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable; **Meal, Ready-to-Eat (MRE):** Change 03, PCR-G-003A, Granola, Packaged in a Flexible Pouch, Shelf Stable; **Unitized Group Ration - Heat & Serve (UGR-H&S):** Change 02, PCR-B-052, Beef and Potatoes in Cream Gravy, Packaged in a Polymeric Tray, Shelf Stable; and Change 05, PCR-B-039A, Buffalo Style Chicken, Packaged in a Polymeric Tray, Shelf Stable; **and Unitized Group Ration - Marine (UGR-M):** Change 01, PCR-C-059, Chili Con Carne with Beans, Cooked, Dehydrated, Packaged in a No. 10 Can, Shelf Stable.