

TECHNICAL DATA FOR HUMANITARIAN DAILY RATION

PURPOSE:

The purpose of these requirements is to enable the government to procure a complete daily ration in one package sufficient to meet the Salient Characteristics and other provisions of this document. The ingredients, formulations, and components offered must not contain prohibited material as defined in this document. However, they must provide the established nutritional requirements as specified in the Salient Characteristics.

The government shall have sole authority to determine acceptability of products offered. A Humanitarian Daily Ration composed of the following entrees and complementary components may be used by Offerors as a general guide to show the types of components that have been found **to** be acceptable in the past. This is in no way intended to limit selections of entrees or complementary components nor is it intended to excuse any of the requirements found in the Salient Characteristics of this document.

MENU EXAMPLE

Lentil stew
Beans and rice
Fig bar
Fruit pastry
Shortbread cookie
Crackers
Peanut butter
Fruit flavored spread
Salt
Pepper
Spoon

Each meal bag shall additionally contain:

One packet red cayenne pepper
One packet refined sugar
One book plain paper safety matches
One plain paper napkin

Accessory and condiment items for the Humanitarian Daily Ration (HDR) shall comply with applicable shelf life and size requirements specified for the HDR and MRE.

NOTE: The government reserves the right to determine acceptability of pictorial utilization instructions and/or other graphics as required elsewhere in this document. In the event of multiple awards, and at the option of the government, in the instant procurement and in any future procurements, pictorial utilization instructions and/or other graphics submitted in accordance with these requirements may be used by the government, without attribution, restriction, or compensation to promote standardization of the Humanitarian Daily Ration.

NOTE: ENTREE POUCHES, CARTONS AND MEAL BAGS ARE REQUIRED TO BE IN ACCORDANCE WITH THIE REFERENCE SPECIFICATIONS. HOWEVER, SIZE AND NET WEIGHT OF POUCHES/CARTONS/MEAL BAGS IS AT THE DISCRETION OF THE

OFFEROR PROVIDED THE SAME PROTECTION AFFORDED BY THE PACKAGING TO THE MRE RATION IS MAINTAINED FOR THE HUMANITARIAN DAILY RATION. COLORS SHALL BE AS DESCRIBED IN THE PACKAGING PARAGRAGHS IN SECTION D OF THIS DOCUMENT.

SECTION C

C-1 NSN/DESCRIPTION

8970-01-3 75-05 16

RATION, HUMANITARIAN, READY-TO-EAT, each meal bag is for one person for one day, no beef, pork, poultry, fish or any other animal or animal by-product including animal-based cooking fats or oils, except as permitted by this document. **IN ADDITION. PRODUCTS CONTAINING ETHYL ALCOHOL OR INGREDIENTS DERIVED FROM OR CONTAINING ETHYL ALCOHOL ARE PROHIBITED.**

C-2 SALIENT CHARACTERISTICS

The HUMANITARIAN DAILY RATION shall be comprised of the following salient characteristics:

- a. All food components shall be ready to eat (no preparation necessary).
- b. The meal bag shall contain at least two unprohibited entrees and unprohibited complementary items sufficient to provide a nutritionally balanced feeding adequate to sustain a moderately malnourished individual for one day and containing the minimum nutritional requirements set forth in b.(1) and b.(2). Entrees and complementary items may include dairy products, however, dairy amounts shall not exceed levels considered acceptable for lactose-intolerant individuals. Bread and grain products, as well as fortified cereals and biscuits, milk-based puddings, fruit rolls and fruit sauces, which can be easily digested by infants and children, are considered important components. Prohibited products as described in paragraph b.(3) shall not be included. Further examples of unprohibited products are listed in paragraph b.(4)
 - (1) Total calories per meal bag shall be not less than 2200.
 - (2) Nutrient and micro nutrient levels shall meet the requirements in the tables below:

<u>NUTRIENT</u>	<u>GRAMS</u>	<u>CALORIES</u>	<u>AS PERCENT</u>
Fat	67-73	600-660	27-30
Protein	55-70	220-286	10-13
Carbohydrate	NLT 345	NLT 1380	NLT 60

MICRO NUTRIENT

AMOUNT

Vitamin A	900.0 mc stabilized retinol equivalent
Vitamin C	60.0 mg
Vitamin D	10.0 mcg
Iron	12.0 mg
Calcium	1300.0 mg
Phosphorous	1300.0 mg
Folate	400.0 mcg
B-1	1.5 mg
B-12	2.0 mcgmcg
B-6	2.0 mg
B-2	1.7 mg
Niacin	18.0 mg
Zinc	15.0 mg
Magnesium	350.0 mg

Calcium/Phosphorous ratio shall be 1 to 1.

(3) Prohibited products' is defined as the total exclusion of beef; pork, poultry, fish, or any other animal product or animal by-product from all ration components or from use in the preparation or processing of all ration components, including animal-based cooking fats or oils, except that dairy products are permitted in amounts digestible by lactose-intolerant individuals. In addition, products containing ethyl alcohol or ingredients derived from or containing ethyl alcohol are prohibited.

(4) Examples of unprohibited entrees include, but are not limited to, cereal, grain, legume, vegetable, or a combination of vegetable, grain, fruit, and nut-based products. Other acceptable products include, but are not limited to, vegetable stews, potato/other nutritious tubers, soy products, pastas, lentils/other beans, wheat/rice/corn/other cereal products, pasta, fruit rolls, fruit/grain bars, wet pack/dried fruits, fortified biscuits, nuts/nut pastes, iodized salt and/or other spices.

c. Each meal bag shall include a 7-inch plastic spoon and a non-alcohol-based, premoistened towelette, containing an anti-microbial agent in a leak-proof package. The cleansing solution in the towelette shall comply with the Consumer Products Safety Act and shall not be hazardous or toxic under normal conditions of use.

d. The minimum shelf life shall be **THIRTY-SIX MONTHS** at 80 degrees F from the time components are placed into the meal bag. A Certificate of Conformance shall be furnished to the Contracting Officer prior to award certifying that the product and packaging offered will meet the required shelf life.

e. Offerors shall provide a minimum of two entree varieties per shipping container. No entrees shall be duplicated within a menu. Description of entrees shall be limited to generic name of the product. Adjectives such as "Tangy" shall not be used.

f. Each shipping container shall contain ten meal bags.

g. Packaging, labeling, packing, marking, and unitization shall be as specified in Section D of this document.

C-3 MISCELLANEOUS REQUIREMENTS:

a. A nutritional profile of each menu and complete ingredient descriptions of each component shall be provided by the Offeror with the Offer.* All menu configurations and nutritional data shall be approved by the United States Army Soldier Systems Command--Natick, prior to any awards that may result from solicitation. Such submission shall not relieve successful Offerors from complying with any of the provisions of these requirements.

*A nutritional analysis for each product shall be provided to The U.S. Army Soldier and Biological Chemical Command (SBCCOM) with the award of the contract and each time there is a major formulation change. The nutritional analysis shall be generated by the Genesis Product Development and Labeling Software by ESHA, version 6.2 or higher and be sent electronically to SBCCOM (attn: Julie.Edward@natick.amw.mil and Judith.Aylward@natick.army.mil). For each item, the Genesis food list files shall be provided for 100-gram portion sizes along with the food item files (for unique items entered into the contractor's database). The ingredients and the weight of each ingredient shall be included for each formulation, The nutrients as required under Section C Salient Characteristics above, are still required.

The nutrients included shall be as follows:

a. Weight (grams); Vitamin A (retinol equivalents); thiamin B1 (mg); riboflavin-vitamin B2 (mg); niacin .vitamin 133 (mg); vitamin E6 (mg); vitamin B12 (mcg); calcium (mg); iron (mg); folate (mcg); vitamin C (mg); phosphorus (mg); zinc (mg).

b. Evidence of an insect or rodent infestation, foreign material, or contamination involving any component item, tilled and sealed meal bag, or final assembly packed case shall be cause for rejection of the involved lot.

c. Examination of packaging, labeling, packing, marking, and unitization shall be in accordance with the quality assurance provisions of ACR-M-023, as applicable, except as otherwise excepted by the requirements herein.

d. The procedures contained in the "Integrated Pest Management (IPM) Program Requirements for Operational Rations", December 1998, and the Contractor Sanitation Program Operational Rations", December 1998 are required and apply to all assembly and food component operations except as exempted in Section E of this document (see attached IMPM and sanitation programs).

In addition, evidence of an insect or rodent infestation, foreign material, or contamination involving any component item, filled and scaled accessory packet, filled and sealed menu bag, or final assembly packed case shall be cause for rejection of the involved lot.

C-4 SANITARY REQUIREMENTS:

As required by 48 CFR 246.47 1-1 Subsistence. AR 40-657, Veterinary/Medical Food Inspection and Laboratory Service, DLAR 4155.3, Inspections of Subsistence Supplies and Services, DSCP Clause 52.246-9P31, "SANITARY CONDI'FIONS (JAN 1992) DPSC," contained in the solicitation for this product, and as clarified by the Armed Forces Food Risk Evaluation Committee. 31 JAN 1996, all Operational Ration food components will originate

from sanitarily approved establishments. Acceptable sanitary approval is constituted by listing in the "Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement," published by the U.S. Army Veterinary Command (VETCOM), or an establishment inspected and approved by the U.S. Department of Agriculture (USDA) or the U.S. Department of Commerce (USDC) and possessing a USDA/USDC establishment number. This requirement applies to all GFM and CFM Operational Ration food components and to all Operational Ration types. Requests for inspection and "Directory" listing by VEICOM will be routed through DSCP-HR for coordination and action. Situations involving sole sources of supply, proprietary supply sources, and commercial brand name items will be evaluated directly by the Chief DSCP-HR, in coordination with the Chief, Approved Sources Division, VETCOM.

C-5 REGULATORY REQUIREMENTS:

All products shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, processing, thermoprocessing, packaging, labeling, packing, storage, and distribution of those products and with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

SECTION D PACKAGING/LABELING/PACKING/MARKING/UNITIZATION

D-1 PACKAGING:

a. Thermostabilized entrees shall be filled and sealed into heat-sealable flexible pouches in accordance with the processing and packaging requirements of MIL-PRF-44073, except for size, and shall be placed into cartons meeting the design and material requirements of MIL-PRF-44073, except for size and count.

b. All other food components shall be filled and sealed into separate preformed or form-fill-seal trilaminate packaging material containing gas and moisture barrier properties sufficient to provide the required shelf life. OXYGEN SCAVENGERS SHALL NOT BE USED. The color shall be 17178 of FED-STD-595.

c. Entrees, other components, and spoons shall be packed into meal bags fabricated in accordance with the requirements of ACR-M-023, as amended for MRE XXIII, except for size, color, and labeling. The color shall be 32356 of FED-STD-595. Labeling shall be as stipulated herein.

D-2 LABELING:

NOTE: ALL LABELING SHALL BE IN ACCORDANCE WITH FDA AND USDA REQUIREMENTS INCLUDING NUTRITIONAL FACTS LABELING IN ACCORDANCE WITH THE NUTRITIONAL LABELING AND EDUCATION ACT (NLEA). MAXIMUM SIZE OF PRINT FOR SUCH REQUIRED USDA/FDA LABELING SHALL BE THE MINIMUM SIZE PERMITTED BY THOSE REQUIREMENTS AND WITH THE REQUIREMENTS STATED BELOW.

a. Thermostabilized entree pouches and canons shall be labeled in accordance with the requirements for MIL-PRF-44073, including the Nutrition Facts' label in accordance with the Nutrition Labeling and Education Act (NLEA) and all other applicable FDA/USDA regulations. In addition, the carton shall be printed with "HUMANITARIAN DAILY RATION", "FOOD GIFT FROM THE PEOPLE OF THE UNITED STATES OF AMERICA" and pictorial utilization instructions.

b. Other component packaging material shall be labeled with the Nutrition Facts' label in accordance with the Nutrition Labeling and Education Act (NLEA) and all other applicable FDA/USDA regulations. In addition, a handclasp emblem shall be printed on each package in accordance with figure one, attached. The clasped hands outline and the words "UNITED STATES OF AMERICA" shall be black. The emblem may be on one side of the material and the dimensions shall be not less than 7/8 inch wide and 1-1/4 inch high. The handclasp emblem is not required on condiments or spreads. Pictorial utilization instructions shall be included on each package. Alternatively, for components other than the entrees, an insert may be placed inside each meal bag showing pictorial utilization instructions for each component.

c. Meal bags shall be labeled: "HUMANITARIAN DAILY RATION", "FOOD GIFT FROM THE PEOPLE OF THE UNITED STATES OF AMERICA", and with the number of the menu packed inside. In addition, the meal bag shall be marked with a pictorial representation indicating that the bag should be opened and the contents eaten. The letters "USA" and a pictorial representation of the Flag of the United States of America shall also be prominently displayed. A graphic (for example, an arrow) that indicates the peel initiator point is required.

The following information shall also be printed prominently on each meal bag in English, French, and Spanish:

"THIS BAG CONTAINS ONE DAY'S COMPLETE FOOD REQUIREMENT FOR ONE PERSON."

D-3 PACKING:

a. It shall be the responsibility of the assembly contractor to ensure that HDR entree items shipped to a unit packager and /or assembly point are packed so as to assure product compliance with applicable end item requirements.

b. Complementary components shall be packed in accordance with ASTM D 395 1—"Standard Practice for Commercial Packaging".

c. Ten meal bags shall be snugly packed into V2s fiberboard boxes with liner in accordance with the requirements of ACR-M-023, except for count, configuration of the meal bags within the shipping container, and references to Case A and Case B. Time-Temperature Indicator (TTI) labels shall be applied to the shipping containers in accordance with all the requirements and quality assurance provisions of ACR-M-023. Configuration of the meal bags within the shipping container shall be at the discretion of the contractor as determined by dimensions of filled meal bags but such packing shall be without crushing or otherwise causing damage to the meal bags or product.

ALTERNATIVE PACKING OF ENTREES AND COMPLEMENTARY COMPONENTS FOR SHIPMENT TO RATION ASSEMBLER

When the product processing plant and the ration assembler are located in close proximity to each other, an alternative method of conveyance that utilizes reusable containers or totes and is mutually suited to both plant operations, may be submitted to the Contracting Officer for determination of adequacy and approval for use. Proposals shall include a proposed system of labeling/marketing for maintenance of lot identity from processor to assembler.

D-4 MARKING:

a. Marking of HDR entrée item shipping containers shipped to a unit packager and/or to the assembly point shall be in accordance with applicable Federal and/or State requirements provided a production lot number that indicates the production date of the contents is included. The lot number on the shipping container shall be in the clear or a Julian date code.

b. Shipping containers for complementary products shall be marked in accordance with Paragraph 5.1.6 of ASTM D 3951 — “Standard Practice for Commercial Packaging”

c. Shipping containers for assembled meal bags shall be marked in accordance with DSCP FORM 3556 and the following: 1/2/

NSN: 8970-01-375-0516
HUMANITARIAN DAILY RATIONS
NO. OF MEALS 10
WEIGHT _____ CUBE _____
CONTRACT NO. _____ TOT NO. _____
NAME AND ADDRESS OF ASSEMBLER
DATE PACKED: _____
INSPECTION/TEST DATE

In addition to the above markings, a pictorial representation of the flag of the united states america shall be printed on one end of the sleeve with the words “food gift from the people of the united states of America.”. One side of the shipping container shall be marked with “humanitarian daily ration” in capital letters not less than 1-1/2 inches high and with a handclasp emblem in accordance with figure I. Attached. The dimensions shall be not less than 2-1/2 inches wide and 3-1/4 inches high and a one color process (black) may be used.

1/ Shelf life is THIRTY-SIX months and shall be used to compute the inspection/test date.

2/ Contractor is responsible for applying weight and cube.

d. Unit loads of assembled rations shall be marked in accordance with DSCP FORM 3556, except the identification, contract data, and special markings shall not apply and, in lieu thereof, unit loads shall be marked on 2 ad sides as follows:

(1) Gross Weight and Cube (including pallet base)

(2) Number of shipping containers per load

D-5 UNITIZATION:

a. It shall be the responsibility of the Assembly Contractor to ensure that HDR entree items shipped to a unit packager *and/or* to the assembly point are unitized or otherwise shipped so as to assure product compliance with applicable end item requirements and to be in compliance with Federal and or/State regulatory requirements.

b. All wooden pallets manufactured entirely, or in part, of non-manufactured softwood (coniferous) species shall be constructed from Heat Treated (HT to 56 degrees Centigrade for 30 minutes) material and certified accordingly by an accredited agency recognized by the American Lumber Standards Committee (ALSC) in accordance with Non-manufactured Wood Packing Policy and Non-manufactured Wood Packing Enforcement Regulations. All wooden pallets manufactured **entirely** of non-manufactured hardwood species only need be identified by a permanent mark of "NC" (non-coniferous), 1.25 inches or greater in height, accompanied by the CAGE code of the pallet manufacturer and the month and year the pallet was produced/marked. The markings shall be applied to the stringers on both sides of the pallet and be contrasting and clearly visible,

c. Complementary components shall be unitized in accordance with Paragraph 5.1.5 of ASTM D 3951 — "Standard Practice for Commercial Packaging".

d. Assembled meal bag shipping containers shall be palletized and prepared in unit loads in accordance with type I, class B, (figure 2) requirements of DSCP Form 3507, except metallic strapping and/or edge protectors are prohibited.

e. Time-Temperature Indicator (TTI) labels shall be applied to the unit loads in accordance with all the requirements of and quality assurance provisions of ACR-M-023.

SECTION F - INSPECTION AND ACCEPTANCE

The provisions contained in Part I, Section E, Inspection and Acceptance, Part I - Assembly and Complimentary CFM Components, apply' to the Humanitarian Daily Ration, except as amended by Technical Data for Humanitarian Daily Ration, Section E, below:

E-1 For Entrees and Components (including Packaging and Packing Materials):

Contractor is responsible for receipt inspection at assembly plant for all items to include, as a minimum, compliance with the applicable requirements.

E-2 For the Assembled Ration:

a. Inspection and acceptance shall be at origin (assembler),

b. The contractor will provide calorie, nutrient, and micronutrient counts upon request.

c. The Government reserves the right to perform laboratory testing to verify that all nutritional requirements are in compliance with contractual requirements.

d. In the event the Government determines the product to be unsatisfactory, it shall have the rights provided in the Supply Warranty Clause, cited elsewhere in the contract. A valid quality complaint affecting the serviceability of the product, resulting from this procurement may be used as a factor in a determination by the Contracting Officer as to the responsibility of the contractor as supplier for future procurements.

e. The Higher Level Contract Quality Requirements (Quality Systems Plan), MPC Clause 52.246-9001, and the Quality Assurance Provision - Statistical Process Control (SPC) clauses are applicable for HDR assembly and thermostabilized component manufacturing. Offerors with existing QSP/MPC/SPC plans may reference these plans if they cover the proposed work on a resultant contract. However, prior to production the contractor shall establish and advise the DSCP-HROS of any changes, especially process control points used in their contractor inspection system for HDR production that differs from current MRE plans. Production can commence upon notification by the Contracting Officer. DPSC shall be provided a copy of the changes.

f. The manufacturer of the thermostabilized entrees (subcontractor) is required to provide the assembler (prime contractor) with certification/verification that the entrees have completed and passed appropriate incubation testing.

g. In lieu of performing the examinations and tests cited in the Quality Assurance Provisions of ACR-M-023 and the Supplemental Information for MIL-PRF-44073 (i.e. those examinations and tests not excepted in part or in whole by Sections E-3 and E-4, below), the contractor may offer a Certificate of Conformance (COC) as verification of conformance to the Quality Assurance Provisions of ACR-M-023, the Supplemental Information for MIL-PR.F-44073, and traceability of finished product and components. The Government Quality Assurance Representative may accept the assemblers COC as verification of the examinations and tests contained in the Quality Assurance Provisions of ACR-M-023, the Supplemental Information for MIL-PRE-44073, and the traceability requirements, except as noted in section E-3, and E-4. The Certificate of Conformance (CoC) shall accompany each shipment of assembled product. The CoC shall identify the lots in the shipment and shall contain a statement that the involved lots are in compliance with the requirements of this solicitation and contract.

E-3. EXCEPTION TO PARAGRAPH 4.2.5.1 OF ACR-M-023.

Applicable to HDR only, delete paragraph E., C., (4) Assembled meal bag examination of ACR-M-023, and insert the following:

The Government shall perform inspection at origin in accordance with the following:

Assembled meal bag examination for HDR. The filled and sealed meal bags shall be inspected for the defects listed in Table I. The lot size shall be expressed in bags. The sample unit shall be one filled and sealed meal bag. The inspection level shall be S-4 and the AQL expressed in terms of defects per hundred units shall be 2.5 for major defects and 6.5 for minor defects. A minimum of 50 samples shall be examined for critical defects. The finding of any critical

defect shall be cause for rejection of the lot. The sample meal bags shall be selected from shipping containers which have been filled, sealed, sleeved, and strapped. The inspection sample shall contain a proportionate amount of each of the menu numbers.

NOTE- Samples examined by the Government shall be separate samples from those examined by the contractor in performing the inspection requirements of the applicable QSP. See Paragraph E-2-e. above.

TABLE I: HDR Meal Bag and Component Bag Defects:

<u>CATEGORY:</u>		<u>DEFECTS:</u>
<u>CRITICAL</u>	<u>MAJOR MINOR</u>	
1		Tear, hole, or puncture through carton or open carton causing a hole in the pouch or obviously wet or stained carton due to leaking pouch 1/
2		Swollen pouch or carton of thermostabilized items
	101	Tear or hole in carton exposing pouch to potential damage 2/
	102	Menu component missing or incorrect assortment for menu package
	103	Foreign odor
	104	Not clean - the meal bag or any of the outer packaging of its contents 3/
	105	Labeling missing, incorrect, or illegible (meal bag)
	106	Labeling (as required by
	SUPPLEMENTAL	INFORMATION PACKAGING REQUIREMENTS FOR MIL-PRF-44073E) missing, incorrect, or illegible for thermostabilized canon.
	107	Tear, hole, puncture, or open seal in non-thermostabilized component packaging 4/

108		Crushed or broken cracker 5/
109		Broken spoon
	201	Meal hag labeling missing, incorrect, or illegible. This includes the following: 1) The meal name “ HUMANITARIAN DAILY RATION. ” 2) The food gift statement, “ FOOD GIFT FROM THE PEOPLE OF THE UNITED STATES OF AMERICA ” 3) The statement, “menu number packed.
	202	Tear, hole, open seal, or split in meal bag
	203	Thermostabilized canon flaps open or tear or hole in carton not exposing pouch to potential damage.
	204	Pictorial utilization instructions missing for thermostabilized and/or non-thermostabilized components
	205	Labeling (nomenclature & lot #) missing, incorrect or illegible for non-thermostabilized components

1/ Applies to cartoned items.

2/ A tear and/or hole shall not be of a size that will impede the integrity of the carton to protect the pouch.

3/ Outer packaging shall be free from foreign matter which is unwholesome, has the potential to cause package damage (i.e. glass, metal fillings, etc.), or generally detracts from the clean appearance of the 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 dry cloth.

b. Localized dried product which affects less than 1/8 of the total surface area of one pouch face, or an aggregate of scattered dried product which affects less than 1/4 of the total surface area of one pouch face.

c. Water spots.

d. Very thin film of grease, oil, or product residue which is discernible to touch, but is not readily discernible by visual examination.

4/ Starting at seal rim to form a continuous 1/16 inch seal completely closed and void of air gaps.

5/ Examination for crushed product shall be performed on closed component bags. A bag containing crushed, or broken crackers shall be indicated by any bag that contains a cracker less than the nominal dimension (minus 1/4 inch) in length or width (indicating crushing of the length or width); that has any depression (other than docker holes or serrations) when the bag is passed through the fingers while exerting sufficient finger grip pressure to feel the serrated areas (indicating crushing in thickness); that has movement of the cracker particles felt through the bag (indicating broken or crushed crackers).

E-4. EXCEPTION TO PARAGRAPH E., D., (1) of ACR-M-023.

For the purpose of acceptance at origin, paragraph E., D.. (1) Shipping container and marking examination shall be verified by the assembler's certificate of performance and by examination of the shipping containers for compliance with the marking requirements of DSCP FORM 3556, MAY 96 and additional requirements as given in Technical Data for Humanitarian Daily Ration, Section D, Subsection D-4 Marking, using ANSI/ASQC Z1 .4-1993. The following sampling plan applies:

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-2 and the AQL expressed in terms of defects per hundred units shall be 4,0 for major defects and 10.0 for total defects.

NOTE: For the purposes of COC verification and/or Warranty inspection by the Government, the provisions of paragraph E.. D.. (1) Shipping container and marking examination apply in full.

E-5. Traceability Requirements

The ration assembler shall maintain records identifying the menu components used in packing and assembling each end item lot. These records shall maintain traceability of components to the extent that a lot and contract number of a component can be traced to an assembled end item lot. The system should also enable the assembler to list component contract numbers and lots within a particular end item lot. The assembled end item lot, usually one day's production, shall be clearly identified on the exterior of each case. In addition, the

ration assembler shall maintain records of when and where assembled end item lots for a particular assembly contract have been shipped. The ration assembler shall provide the AVI (Army Veterinary Inspector) with a copy of the lot traceability records prior to shipment of each assembled lot. The following non-food items are exempt from traceability requirements: hand cleaner, matches, spoons and toilet tissue.

The purpose of the above, is to maintain traceability of a component lot through the assembly operation, in depot storage and up to the customer's receipt of the MRE/I-IDR ration. This is necessary in the event of a recall/ALFOODACT for DSCP to isolate suspect product in the depot system and to notify customers of potentially hazardous product.

In addition to the manual system described above, the ration assembler shall input traceability data on a daily basis into the computerized program. The ration assembler will input all traceability data daily, and provide a hard copy print out to veterinary personnel on a daily basis.

E-6. Traceability Examination

No finished product traceability examination is required. See E-2-g.

SECTION J REFERENCE DOCUMENTS

See Section J Reference Documents contained in of Technical Data Package for Meal, Ready-to-Eat