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## **SECTION C**

This document covers ranger bar packaged in a flexible pouch for use by the Department of Defense as a component of operational rations.

### **C-1 ITEM DESCRIPTION**

#### **PCR-R-008B, RANGER BAR, PACKAGED IN A FLEXIBLE POUCH, SHELF STABLE**

##### Flavors.

- Flavor I – Coconut
- Flavor II – Caramel apple
- Flavor III – Chocolate covered chocolate chip
- Flavor IV – Cran-apple
- Flavor V – Banana nut

##### Packages.

- Package C – Meal, Ready-to-Eat™ (MRE™)
- Package K – Unitized Group Ration™-Express™ (UGR-E™)

### **C-2 PERFORMANCE REQUIREMENTS**

A. Product standard. A sample shall be subjected to first article (FA) or product demonstration model (PDM) inspection as applicable, in accordance with the tests and inspections of Section E of this Performance-based Contract Requirements (PCR) document. The approved sample shall serve as the product standard. Should the contractor at any time plan to, or actually produce the product using different raw material or process methodologies from the approved Product Standard, which result in a product non comparable to the Product Standard, the contractor shall submit a replacement FA or PDM for approval. In any event, all product produced must meet all requirements of this document including Product Standard comparability.

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

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C. Appearance.

(1) General. The finished product shall be an intact ranger bar. The interior crumb shall have a moderately dense, baked cookie-like texture. The product shall show no evidence of excessive heating (materially darkened or scorched). The finished product shall be free from foreign materials.

(2) Flavors I, II, and V. The surface and interior crumb shall be a mottled light tan to golden brown color. The surface of the ranger bar may be porous.

(3) Flavor III. The exterior coating shall be a medium chocolate brown color with a waxy sheen. The chocolate coating shall completely cover the bar and shall not adhere to the pouch. The interior crumb shall be a mottled light tan to golden brown color with bits of chocolate chips throughout.

(4) Flavor IV. The surface and interior crumb shall be a mottled light tan to golden brown color with pieces of cranberries throughout. The bar may have pieces of apple throughout. The surface of the ranger bar may be porous.

D. Odor and flavor. The packaged food shall be free from foreign odors and flavors.

(1) Flavor I. The coconut ranger bar shall have a sweet, slight caramelized, coconut and oat grain odor and flavor.

(2) Flavor II. The caramel apple ranger bar shall have a sweet, slight caramelized, apple and oat grain odor and flavor.

(3) Flavor III. The chocolate coating shall have a sweet chocolate odor and flavor. The chocolate covered chocolate chip ranger bar shall have a sweet chocolate and oat grain odor and flavor.

(4) Flavor IV. The cran-apple ranger bar shall have a sweet cranberry, apple and oat grain odor and flavor.

(5) Flavor V. The banana nut ranger bar shall have a sweet banana, nut and oat grain odor and flavor.

E. Texture. The ranger bar shall be dense and slightly crumbly.

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(1) Flavor I. The coconut ranger bar shall have discernible pieces of individual oats and coconut shreds throughout.

(2) Flavor II. The caramel apple ranger bar shall have discernible pieces of individual oats throughout.

(3) Flavor III. The chocolate coating shall have a smooth mouth feel and waxy texture characteristic of high melt chocolate. The chocolate coating shall not be gritty. The chocolate covered chocolate chip ranger bar shall have discernible pieces of individual oats, rice crisps and chocolate chip pieces throughout.

(4) Flavor IV. The cran-apple ranger bar shall have discernible pieces of individual oats, rice crisps and cranberry pieces throughout.

(5) Flavor V. The banana nut ranger bar shall have discernible pieces of individual oats throughout.

F. Size. The ranger bar dimensions shall be not greater than 4-3/4 by 2-1/4 by 3/4 in. thick.

G. Net weight.

(1) Flavors I, II, IV, and V. The net weight of an individual pouch shall be not less than 43 grams.

(2) Flavor III. The net weight of an individual pouch shall be not less than 57 grams.

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

I. Analytical requirements.

(1) Moisture content. The moisture content shall be not greater than 9.3 percent.

(2) Oxygen content. The oxygen content of the filled and sealed flexible pouch shall not exceed 0.30 percent.

(3) Dietary fiber content. The dietary fiber content shall be not less than 3 grams.

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(4) Calories.

- a. Flavor I. The coconut ranger bar shall have not less than 200 calories.
- b. Flavor II. The caramel apple ranger bar shall have not less than 190 calories.
- c. Flavor III. The chocolate covered chocolate chip ranger bar shall have not less than 260 calories.
- d. Flavor IV. The cran-apple ranger bar shall have not less than 180 calories.
- e. Flavor V. The banana nut ranger bar shall have not less than 180 calories.

(5) Trans fat. The *trans* fat content shall be not greater than 0 grams per serving.

**C-3 MISCELLANEOUS INFORMATION**

THE FOLLOWING IS FOR INFORMATION ONLY. THIS IS NOT A MANDATORY REQUIREMENT.

A. Flavor I. Ingredients for flavor I coconut ranger bar: Enriched bleached flour (bleached flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), partially hydrogenated soybean and cottonseed oils, rolled oats, coconut, brown sugar, sugar, egg, corn flakes, corn syrup, contains 2 percent or less: salt, sodium bicarbonate, artificial flavor.

B. Flavor II. Ingredients for flavor II caramel apple ranger bar: Enriched bleached flour (bleached flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), vegetable shortening, rolled oats, brown sugar, sugar, egg, corn flakes, apple cinnamon bits, caramel drops, and other ingredients common to the baking industry.

C. Flavor III. Ingredients for flavor III chocolate covered chocolate chip ranger bar: Chocolate coating [sugar, partially hydrogenated vegetable oils (palm kernel, coconut palm), nonfat dry milk, cocoa, sorbitan monostearate, polysorbate 60, soy lecithin, salt, vanillin], enriched bleached wheat flour (bleached flour, reduced iron, niacin, thiamin mononitrate, riboflavin, folic acid), chocolate liquor, cocoa butter, dextrose, soy lecithin, vanillin), rolled oats, crisp rice (rice flour, malt extract, rice bran, calcium carbonate), brown sugar, sugar, egg, water, corn syrup, contains 2 percent or less: leavening (sodium acid pyrophosphate,

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sodium bicarbonate, monocalcium phosphate), natural and artificial flavor, guar gum, xanthan gum, modified corn starch, salt.

D. Flavor IV. Ingredients for flavor IV cran-apple ranger bar: Enriched bleached wheat flour (bleached flour, reduced iron, niacin, thiamin mononitrate, riboflavin, folic acid), partially hydrogenated soybean and cottonseed oils, dried apples (apples, sugar, sunflower oil, ascorbic acid, citric acid), rolled oats, dried cranberries (cranberries, sugar, sunflower oil), crisp rice (rice flour, malt extract, rice bran, calcium carbonate), brown sugar, sugar, egg, water, corn syrup, contains 2 percent or less: leavening (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate), natural and artificial flavor, spices, guar gum, xanthan gum, modified corn starch, salt.

E. Flavor V. Ingredients for flavor V banana nut ranger bar: Enriched bleached flour, (wheat flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), partially hydrogenated soybean oil, rolled oats, crisp rice (rice flour, malt extract, rice bran, calcium carbonate), brown sugar, walnuts, (chicory) inulin, banana drops [sugar, partially hydrogenated palm kernel oil, nonfat milk powder, soy lecithin, mono and diglycerides, titanium dioxide (artificial color), artificial flavor, vanillin, Yellow 5 Lake, Yellow 6 Lake], egg, sugar, corn syrup, water, contains 2 percent or less: modified corn starch, leavening (sodium and pyrophosphate, sodium bicarbonate, corn starch and monocalcium phosphate), guar gum, xanthan gum, natural flavor, salt.

## **SECTION D**

### **D-1 PACKAGING**

A. Packaging. One ranger bar and one intact oxygen scavenger shall be packaged in a preformed or form-fill seal barrier pouch.

(1) Preformed pouches.

a. Pouch material. The preformed pouch shall be fabricated from 0.002 inch thick ionomer or polyethylene film laminated or extrusion coated to 0.00035 inch thick aluminum foil which is then laminated to 0.0005 inch thick polyester. Tolerances for thickness of plastic films shall be plus or minus 20 percent and tolerance for the foil layer shall be plus or minus 10 percent. The material shall show no evidence of delamination, degradation, or foreign odor when heat sealed or fabricated into pouches. The material shall be suitably formulated for food packaging and shall not impart an odor or flavor to the product. The

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complete exterior surface of the pouch shall be uniformly colored in the range of 20219, 30219, 30227, 30279, 30313, 30324, or 30450 of FED-STD-595 Colors Used in Government Procurement.

b. Pouch construction. The pouch shall be a flat style preformed pouch having maximum inside dimensions of 5 inches wide by 7-3/4 inches long. The pouch shall be made by heat sealing three edges with 3/8 inch (-1/8 inch, +3/16 inch) wide seals. The side and bottom seals shall have an average seal strength of not less than 6 pounds per inch of width and no individual specimen shall have a seal strength of less than 5 pounds per inch of width. Alternatively, the filled and sealed pouch shall exhibit no rupture or seal separation greater than 1/16 inch or seal separation that reduces the effective closure seal width to less than 1/16 inch when tested for internal pressure resistance. A tear nick, notch, or serrations shall be provided to facilitate opening of the filled and sealed pouch. A 1/8 inch wide lip may be incorporated at the open end of the pouch.

c. Pouch filling and sealing. The product and one oxygen scavenger shall be inserted into the pouch. The filled pouch shall be sealed. The closure seal shall be free of foldover wrinkles or entrapped matter that reduces the effective closure seal width to less than 1/16 inch. Seals shall be free of impression or design on the seal surface that would conceal or impair visual detection of seal defects. The average seal strength shall be not less than 6 pounds per inch of width and no individual specimen shall have a seal strength of less than 5 pounds per inch of width. Alternatively, the filled and sealed pouch shall exhibit no rupture or seal separation greater than 1/16 inch or seal separation that reduces the effective closure seal width to less than 1/16 inch when tested for internal pressure resistance.

(2) Horizontal form-fill-seal pouches.

a. Pouch material. The horizontal form-fill-seal pouch shall consist of a formed tray-shaped body with a flat sheet, heat sealable cover or a tray-shaped body with a tray-shaped heat sealable cover. The tray-shaped body and the tray-shaped cover shall be fabricated from a 3-ply flexible laminate barrier material consisting of, from outside to inside, 0.0009 inch thick oriented polypropylene bonded to 0.0007 inch thick aluminum foil with 10 pounds per ream pigmented polyethylene or adhesive and bonding the opposite side of the aluminum foil to 0.003 inch thick ionomer or a blend of not less than 50 percent linear low density polyethylene and polyethylene. The linear low density polyethylene portion of the blend shall be the copolymer of ethylene and octene-1 having a melt index range of 0.8 to 1.2 g/10 minutes in accordance with ASTM D 1238, Standard Test Method for Flow Rates of Thermoplastics by Extrusion Plastometer and a density range of 0.918 to 0.922 g/cc in

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accordance with ASTM D1505, Standard Test Method for Density of Plastics by Density-Gradient Technique. Alternatively, 0.0005 inch thick polyester may be used in place of the oriented polypropylene as the outer ply of the laminate. The flat sheet cover shall be made of the same 3-ply laminate as specified for the tray-shaped body except the aluminum foil thickness may be 0.00035 inch. Tolerances for thickness of plastic films shall be plus or minus 20 percent and tolerance for the foil layer shall be plus or minus 10 percent. The color requirements of the exterior of the pouch shall be as specified in D-1,A(1)a. The material shall show no evidence of delamination, degradation, or foreign odor when heat sealed or fabricated into pouches. The material shall be suitably formulated for food packaging and shall not impart any odor or flavor to the product.

b. Pouch construction. The tray-shaped body and the tray-shaped cover shall be formed by drawing the flexible laminate material into an appropriately shaped cavity. The flat cover shall be in the form of a flat sheet of the barrier material taken from roll stock. The product and one oxygen scavenger shall be placed into the tray-shaped body of the pouch. Pouch closure shall be effected by heat sealing together the cover and body along the entire pouch perimeter. The closure seal width shall be a minimum of 1/8 inch. The closure seal shall have an average seal strength of not less than 6 pounds per inch of width and no individual specimen shall have a seal strength of less than 5 pounds per inch of width. Alternatively, the filled and sealed pouch shall exhibit no rupture or seal separation greater than 1/16 inch or seal separation that reduces the effective closure seal width to less than 1/16 inch when tested for internal pressure resistance. The maximum outside dimensions of the sealed pouch shall be 6 inches wide by 7 inches long. A tear nick, notch, or serrations shall be provided to facilitate opening of the filled and sealed pouch. The sealed pouch shall not show any evidence of material degradation, aluminum stress cracking, delamination or foreign odor. Heat seals shall be free of entrapped matter that reduces the effective closure seal width to less than 1/16 inch. Seals shall be free of impression or design on the seal surface that would conceal or impair visual detection of seal defects.

(3) Oxygen scavenger. The oxygen scavenger shall be constructed of materials that are safe for direct and indirect food contact, and shall be suitable for use with edible products. The oxygen scavenger shall be in compliance with all applicable FDA regulations.

## **D-2 LABELING**

A. Pouches. Each pouch shall be correctly and legibly labeled. Printing ink shall be permanent black ink or other, dark, contrasting color which is free of carcinogenic elements. The label shall contain the following information:

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- (1) Name and flavor of product (letters not less than 1/8 inch high)
- (2) Ingredients
- (3) Date 1/
- (4) Net weight
- (5) Name and address of packer
- (6) "Nutrition Facts" label in accordance with the Nutrition Labeling and Education Act (NLEA) and all applicable FDA regulations

1/ Each pouch shall have the date of pack noted by using a four-digit code beginning with the final digit of the current year followed by the three digit Julian day code. For example, 14 February 2011 would be coded as 1045. The Julian day code shall represent the day the product was packaged into the pouch.

**D-3 PACKING**

A. Packing. Not more than 40 pounds of product shall be packed in a fiberboard shipping box constructed in accordance with style RSC-L of ASTM D 5118/D 5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes. The fiberboard shall conform to type CF, class D, variety SW, burst grade 200 or ECT grade 32 of ASTM D 4727/D 4727M, Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shapes. Each box shall be closed in accordance with ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes.

**D-5 MARKING**

A. Shipping containers. Shipping containers shall be marked in accordance with DSCP FORM 3556, Marking Instructions for Boxes, Sacks, and Unit Loads of Perishable and Semiperishable Subsistence.

**SECTION E INSPECTION AND ACCEPTANCE**

The following quality assurance criteria, utilizing ANSI/ASQ Z1.4, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, single sampling plans indicated in ANSI/ASQ Z1.4 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.

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A. Definitions.

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

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

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

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

(1) Product standard inspection. The first article or product demonstration model shall be inspected in accordance with the provisions of this 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 of the lot. The approved first article or product demonstration model shall be used as the product standard for periodic review evaluations. All food components that are inspected by the USDA shall be subject to periodic review sampling and evaluation. The USDA shall select sample units during production of contracts and submit them to the following address for evaluation:

US Army Research, Development and Engineering Command  
Natick Soldier Research, Development and Engineering Center  
RDNS-CFF  
15 Kansas Street  
Natick, MA 01760-5056

One lot shall be randomly selected during each calendar month of production. Six (6) sample units of each item produced shall be randomly selected from that one production lot. The six (6) sample units shall be shipped to Natick within five working days from the end of the production month and upon completion of all USDA inspection requirements. The sample units will be evaluated for the characteristics of appearance, odor, flavor, texture and overall quality.

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

**E-5 QUALITY ASSURANCE PROVISIONS (PRODUCT)**

A. Product examination. The finished product shall be examined for compliance with the performance requirements specified in Section C of this Performance-based Contract Requirements document utilizing the double sampling plans indicated in ANSI/ASQ Z1.4. 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 acceptable quality level (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/ 4/

Category		Defect
<u>Major</u>	<u>Minor</u>	
		<u>General</u>
101		Product not flavor as specified.
102		Pouch does not contain one intact oxygen scavenger. 45/
103		Crushed bar. 56/
	201	Broken bar. 67/
	202	Interior crumb does not have a moderately dense, baked cookie-like texture.
	203	Evidence of excessive heating (materially darkened or scorched).
		<u>Appearance</u>
	204	Flavors I or II or V surface or interior crumb not a mottled light tan to golden brown color.

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TABLE I. Product defects 1/ 2/ 3/ 4/ - Continued

<u>Category</u>	<u>Defect</u>
<u>Major</u>	<u>Minor</u>
	205 Flavor III exterior coating not a medium chocolate brown color or not with a waxy sheen.
	206 Flavor III chocolate coating does not completely cover the bar.
	207 Flavor III chocolate coating adheres to the pouch. 78/
	208 Flavor III interior crumb color not a mottled light tan to golden brown color or not with bits of chocolate chips throughout.
	209 Flavor IV surface or interior crumb not a mottled light tan to golden brown color or not with pieces of cranberries throughout.
	<u>Odor and flavor</u>
104	Flavor I not sweet or not slight caramelized or not coconut or not oat grain odor or flavor.
105	Flavor II not sweet or not slight caramelized or not apple or not oat grain odor or flavor.
106	Flavor III chocolate coating not sweet chocolate odor or flavor.
107	Flavor III not sweet chocolate or not oat grain odor or flavor.
108	Flavor IV not sweet cranberry or not apple or not oat grain odor or flavor.
109	Flavor V not sweet banana or not nut or not oat grain odor or flavor.
	<u>Texture</u>
210	Ranger bar not dense or not slightly crumbly.

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TABLE I. Product defects 1/ 2/ 3/ 4/ - Continued

Category	Defect
<u>Major</u>	<u>Minor</u>
	211 Flavor I does not have discernible pieces of individual oats or does not have coconut shreds throughout.
	212 Flavor II does not have discernible pieces of individual oats throughout.
	213 Flavor III chocolate coating does not have a smooth mouth feel or a waxy texture characteristic of high melt chocolate.
	214 Flavor III chocolate coating is gritty.
	215 Flavor III does not have discernible pieces of individual oats or does not have rice crisps throughout or does not have chocolate chip pieces throughout.
	216 Flavor IV does not have discernible pieces of individual oats or does not have rice crisps throughout or does not have cranberry pieces throughout.
	217 Flavor V does not have discernible pieces of individual oats throughout.
	<u>Size</u>
	218 Product dimensions not as specified.
	<u>Net weight</u>
	219 For flavors I or II or IV or V, net weight of an individual pouch less than 43 grams.
	220 For flavor III, net weight of an individual pouch less than 57 grams.

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

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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.

3/ The requirement for enriched flour shall be verified by Certificate of Conformance (CoC).

4/ The *trans* fat content shall be verified by the NLEA “Nutrition Facts” label. Product not conforming to the *trans* fat content as specified in Section C of this document shall be cause for rejection of the lot.

45/ Construction of the oxygen scavenger and compliance with FDA regulations will be verified by CoC.

56/ More than 1/4 of bar crushed.

67/ More than three broken pieces per bar.

78/ To evaluate coating: At least 72 hours after vacuum packaging test product by holding at 100°F for two hours, cool at 40°F to 70°F for approximately one hour. The product shall be easily removed from the pouch without loss of coating after cooling.

B. Methods of inspection.

(1) Shelf life. The contractor shall provide a Certificate of Conformance that the product has a 36 month 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 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 and one oxygen scavenger. Results shall be reported to the nearest 1 gram.

(3) Analytical. The sample to be analyzed shall be a composite of eight filled and sealed pouches which have been selected at random from the lot. The composite sample shall be prepared and analyzed in accordance with the following Official Methods of Analysis (OMA) of AOAC International.

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<u>Test</u>	<u>Method Number</u>
Moisture	925.45A or 985.14

Test results shall be reported to the nearest 0.1 percent. Government verification will be conducted through actual testing by a Government laboratory. Any nonconforming result shall be cause for rejection of the lot.

(4) Oxygen content testing. Eight filled and sealed pouches shall be selected at random from one production lot and individually tested for oxygen content. Testing shall be accomplished after the filled and sealed pouches have been allowed to equilibrate at room temperature for not less than 48 hours from the time of sealing. Test results shall be reported to the nearest 0.01 percent. Government verification will be conducted through actual testing by a Government laboratory. Any individual result not conforming to the oxygen content requirement shall be classified as a major defect and cause for rejection of the lot.

(5) Calorie content. The calorie content shall be verified by the NLEA “Nutrition Facts” label. Product not conforming to the calorie content as specified in Section C of this document shall be cause for rejection of the lot.

(6) DietaryFiber content. The dietary fiber content shall be verified by the NLEA “Nutrition Facts” label. Product not conforming to the fiber content as specified in Section C of this document shall be cause for rejection of the lot.

**E-6 QUALITY ASSURANCE PROVISIONS (PACKAGING AND PACKING MATERIALS)**

A. Packaging.

(1) Pouch material certification. The pouch material shall be tested for these characteristics. A CoC may be accepted as evidence that the characteristics conform to the specified requirements.

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<u>Characteristic</u>	<u>Requirement paragraph</u>	<u>Test procedure</u>
Thickness of films for laminated material	D-1,A(1)a and D-1,A(2)a	ASTM D 2103 <u>1/</u>
Aluminum foil thickness	D-1,A(1)a and D-1,A(2)a	ASTM B 479 <u>2/</u>
Laminated material identification and construction	D-1,A(1)a and D-1,A(2)a	Laboratory evaluation
Color of laminated material	D-1,A(1)a and D-1,A(2)a	FED-STD-595 <u>3/</u>

1/ ASTM D 2103 Standard Specification for Polyethylene Film and Sheeting

2/ ASTM B 479 Standard Specification for Annealed Aluminum and Aluminum-Alloy Foil For Flexible Barrier, Food Contact, and Other Applications.

3/ FED-STD-595 Colors Used in Government Procurement.

(2) Unfilled preformed pouch certification. A CoC may be accepted as evidence that unfilled pouches conform to the requirements specified in D-1,A(1) a. and b. When deemed necessary by the USDA, testing of the unfilled preformed pouches for seal strength shall be as specified in E-6,B(1)a.

(3) Filled and sealed pouch examination. The filled and sealed pouches shall be examined for the defects listed in table II. The lot size shall be expressed in pouches. The sample unit shall be one pouch. The inspection level shall be I and the AQL expressed in terms of defects per hundred units, shall be 0.65 for major defects and 2.5 for minor defects.

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TABLE II. Filled and sealed pouch defects 1/

Category	Defect
<u>Major</u>	<u>Minor</u>
101	Tear or hole or open seal.
102	Seal width less than 1/16 inch. <u>2/</u>
103	Presence of delamination. <u>3/</u>
104	Unclean pouch. <u>4/</u>
105	Pouch has foreign odor.
106	Any impression or design on the heat seal surfaces which conceals or impairs visual detection of seal defects. <u>5/</u>
107	Not packaged as specified.
108	Presence of stress cracks in the aluminum foil. <u>6/ 7/</u>
	201 Label missing or incorrect or illegible.
	202 Tear nick or notch or serrations missing or does not facilitate opening.
	203 Seal width less than 1/8 inch but greater than or equal to 1/16 inch.
	204 Presence of delamination. <u>3/</u>

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

2/ The effective closure seal is defined as any uncontaminated, fusion bonded, continuous path, minimum 1/16 inch wide, from side seal to side seal that produces a hermetically sealed pouch.

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3/ Delamination defect classification:

Major - Delamination of the outer ply in the pouch seal area that can be propagated to expose aluminum foil at the food product edge of the pouch after manual flexing of the delaminated area. To flex, the delaminated area shall be held between the thumb and forefinger of each hand with both thumbs and forefingers touching each other. The delaminated area shall then be rapidly flexed 10 times by rotating both hands in alternating clockwise- counterclockwise directions. Care shall be exercised when flexing delaminated areas near the tear notches to avoid tearing the pouch material. After flexing, the separated outer ply shall be grasped between thumb and forefinger and gently lifted toward the food product edge of the seal or if the separated area is too small to be held between thumb and forefinger, a number two stylus shall be inserted into the delaminated area and a gentle lifting force applied against the outer ply. If separation of the outer ply can be made to extend to the product edge of the seal with no discernible resistance to the gentle lifting, the delamination shall be classified as a major defect. Additionally, spot delamination of the outer ply in the body of the pouch that is able to be propagated beyond its initial borders is also a major defect. To determine if the laminated area is a defect, use the following procedure: Mark the outside edges of the delaminated area using a bold permanent marking pen. Open the pouch and remove the contents. Cut the pouch transversely not closer than 1/4 inch ( $\pm 1/16$  inch) from the delaminated area. The pouch shall be flexed in the area in question using the procedure described above. Any propagation of the delaminated area, as evidenced by the delaminated area exceeding the limits of the outlined borders, shall be classified as a major defect.

Minor - Minor delamination of the outer ply in the pouch seal area is acceptable and shall not be classified as a minor defect unless it extends to within 1/16 inch of the food product edge of the seal. All other minor outer ply delamination in the pouch seal area or isolated spots of delamination in the body of the pouch that do not propagate when flexed as described above shall be classified as minor defects.

4/ Outer packaging shall be free from foreign matter which is unwholesome, has the potential to cause pouch damage (for example, glass, metal filings) or generally detracts from the clean appearance of the pouch. The following examples shall not be classified as defects for unclean:

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

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b. Dried product which affects less than 1/8 of the total surface area of one pouch face (localized and aggregate).

5/ If doubt exists as to whether or not the sealing equipment leaves an impression or design on the closure seal surface that could conceal or impair visual detection of seal defects, samples shall be furnished to the contracting officer for a determination as to acceptability.

6/ Applicable to form-fill-seal pouches only.

7/ The initial examination shall be a visual examination of the closed package. Any suspected visual evidence of stress cracks in the aluminum foil (streaks, breaks, or other disruptions in the laminated film) shall be verified by the following physical examination. To examine for stress cracks, the inside surface of both tray-shaped bodies shall be placed over a light source and the outside surface observed for the passage of light. Observation of light through the pouch material in the form of a curved or straight line greater than 2 mm in length shall be evidence of the presence of stress cracks. Observation of light through the pouch material in the form of a curved or straight line 2 mm in length or smaller or of a single pinpoint shall be considered a pinhole. Observation of ten or more pinholes per pouch shall be evidence of material degradation.

B. Methods of inspection.

(1) Seal testing. The pouch seals shall be tested for seal strength as required in a, b, or c, as applicable.

a. Unfilled preformed pouch seal testing. The seals of the unfilled preformed pouch shall be tested for seal strength in accordance with ASTM F 88, Standard Test Method for Seal Strength of Flexible Barrier Materials. The lot size shall be expressed in pouches. The sample unit shall be one pouch. The sample size shall be the number of pouches indicated by inspection level S-1. Three adjacent specimens shall be cut from each of the three sealed sides of each pouch in the sample. The average seal strength of any side shall be calculated by averaging the three specimens cut from that side. Any average seal strength of less than 6 pounds per inch of width or any test specimen with a seal strength of less than 5 pounds per inch of width shall be classified as a major defect and shall be cause for rejection of the lot.

b. Pouch closure seal testing. The closure seals of the pouches shall be tested for seal strength in accordance with ASTM F 88. The lot size shall be expressed in pouches. The

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sample unit shall be one pouch. The sample size shall be the number of pouches indicated by inspection level S-1. For the closure seal on preformed pouches, three adjacent specimens shall be cut from the closure seal of each pouch in the sample. For form-fill-seal pouches, three adjacent specimens shall be cut from each side and each end of each pouch in the sample. The average seal strength of any side, end or closure shall be calculated by averaging the three specimens cut from that side, end or closure. Any average seal strength of less than 6 pounds per inch of width or any test specimen with a seal strength of less than 5 pounds per inch of width shall be classified as a major defect and shall be cause for rejection of the lot.

c. Internal pressure test. The internal pressure resistance shall be determined by pressurizing the pouches while they are restrained between two rigid plates. The lot size shall be expressed in pouches. The sample unit shall be one pouch. The sample size shall be the number of pouches indicated by inspection level S-1. If a three seal tester (one that pressurizes the pouch through an open end) is used, the closure seal shall be cut off for testing the side and bottom seals of the pouch. For testing the closure seal, the bottom seal shall be cut off. The pouches shall be emptied prior to testing. If a four-seal tester (designed to pressurize filled pouches by use of a hypodermic needle through the pouch wall) is used, all four seals can be tested simultaneously. The distance between rigid restraining plates on the four-seal tester shall be equal to the thickness of the product +1/16 inch. Pressure shall be applied at the approximate uniform rate of 1 pound per square inch gage (psig) per second until 14 psig pressure is reached. The 14 psig pressure shall be held constant for 30 seconds and then released. The pouches shall then be examined for separation or yield of the heat seals. Any rupture of the pouch or evidence of seal separation greater than 1/16 inch in the pouch manufacturer's seal shall be considered a test failure. Any seal separation that reduces the effective closure seal width to less than 1/16 inch (see table II, footnote 2/) shall be considered a test failure and shall be classified as a major defect and shall be cause for rejection of the lot.

C. Packing.

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

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TABLE III. Shipping container and marking defects

Category	Defect
<u>Major</u>	<u>Minor</u>
101	Marking missing or incorrect or illegible.
102	Inadequate workmanship. <u>1/</u>
201	More than 40 pounds of product.

1/ Inadequate workmanship is defined as, but not limited to, incomplete closure of container flaps, loose strapping, inadequate stapling, improper taping, or bulged or distorted container.

**SECTION J REFERENCE DOCUMENTS**

Unless otherwise specified, the issues of these documents are those active on the date of the solicitation or contract.

DLA Troop Support -Subsistence FORMS

DSCP FORM 3556      Marking Instructions for Boxes, Sacks, and Unit Loads of Perishable and Semiperishable Subsistence

FEDERAL STANDARD

FED-STD-595              Colors Used in Government Procurement

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY (ASQ) [www.asq.org](http://www.asq.org)

ANSI/ASQ Z1.4              Sampling Procedures and Tables for Inspection by Attributes

ASTM INTERNATIONAL [www.astm.org](http://www.astm.org)

B 479                          Standard Specification for Annealed Aluminum and Aluminum-Alloy Foil For Flexible Barrier, Food Contact, and Other Applications

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D 1238	Standard Test Method for Melt Flow Rates of Thermoplastics by Extrusion Plastometer
D 1505	Standard Test Method for Density of Plastics by Density-Gradient Technique
D 1974	Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes
D 2103	Standard Specification for Polyethylene Film and Sheeting
D 4727/D 4727M	Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shapes
D 5118/D 5118M	Standard Practice for Fabrication of Fiberboard Shipping Boxes
F 88	Standard Test Method for Seal Strength of Flexible Barrier Materials

AOAC INTERNATIONAL [www.aoac.org](http://www.aoac.org)

Official Methods of Analysis (OMA) of AOAC International

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## For DLA Troop Support Website Posting

RDNS-SEC-F

23 January 2015

TO: DLA Troop Support - Subsistence

SUBJECT: ES15-019 (DSCP-SS-15-00446); Request change to Fat content requirements for Performance-based Contract Requirements (PCR) document PCR-R-008B, Ranger Bar, Packaged in a Flexible Pouch, Shelf Stable, to incorporate a new *Trans* Fat Free requirement

1. Natick has initiated an Engineering Support change to incorporate a new requirement for *Trans* Fat Free in PCR-R-008B, Ranger Bar, Packaged in a Flexible Pouch, Shelf Stable.
2. Research indicates that there may be a correlation between dietary intake of Trans Fatty Acid (TFA) and coronary heart disease (CHD), weight control, inflammatory response and immune dysfunction.
3. TFAs are formed when liquid oils are made into solid fats like shortening and hard margarine. However, a small amount of TFAs are found naturally, primarily in animal-based foods, including beef, butter and milk, although most TFAs in the diet come from partially hydrogenated oils.
4. TFAs have many functional benefits in food processing, particularly for baked products, including: increased oxidative stability; improved texture; and extended shelf life; all of which are extremely important to combat ration components.
5. CFD initiated research to assess the occurrence and reduction of TFAs in combat ration components. Newly formulated TFA free products were produced and subjected to accelerated storage studies (6 months at 100°F) to determine the effect of the new formulation on quality, acceptability, and shelf life.
6. Samples for bakery items that had been stored for 6 months at 100°F were evaluated by trained sensory panelists and results indicated the TFA free samples met shelf life performance requirements.

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7. Based on these findings, Natick recommends the addition of a requirement for the Ranger Bar to have a *trans* fat content not greater than 0 grams per serving. The recommended change will not impact other standards related to product and performance, which will continue to be required to be met satisfactorily.

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

a. page 4, Paragraph C-2, I(4)e, after I(4)e, insert the following new requirement “(5) Trans fat. The *trans* fat content shall be not greater than 0 grams per serving.”