

SECTION C

The Unitized Group Ration – Marine (UGR-M) provides a breakfast or a lunch/dinner meal to 50 individuals. There are seven breakfast and fourteen lunch/dinner menus with each of the menus providing a complete meal. The UGR-M consists of three boxes. Within the boxes are cans, bottles, boxes and bags of food items, instruction sheet, disposable meal trays, dining packets, paper cups, and other components.

C-1 ITEM DESCRIPTION

ACR-MC-02, UNITIZED GROUP RATION – MARINE (UGR-M), ASSEMBLY REQUIREMENTS

C-2 ASSEMBLY REQUIREMENTS

A. Components. The components shall be as specified in table I.

TABLE I. Components

Component	Reference
<u>Entrées</u>	
Bacon, Precooked, Sliced, in Flexible Pouches	A-A-20081G
Institutional Size Pouch (ISP) – 150 slices	Type II
Beef Hash, Southwest, No. 3 Can 48 oz.	8940-01-694-5950
Beef Chunks, Canned in Beef Broth, No. 3 Can 48 oz.	8905-01-504-1235
Buffalo Style Macaroni and Cheese with Chicken Breast,	PCR-B-063
Dehydrated, Cooked, Packaged in a No. 10 Can	
Cheese, American, Process, Dehydrated, 32 oz. foil laminate bag	8910-01-625-4588
Cheese Shreds, Cheddar, Dehydrated, 24 oz. foil laminate bag	8910-01-623-6213
Chicken, Boned, Canned, Pieces, Solid Pack, No. 3 Can 48 oz.	8905-01-560-8354
Chili con Carne with Beans, Cooked, Dehydrated, Packaged	PCR-C-059
in a No. 10 Can	
Egg Mix, Reduced Cholesterol, Pasteurized, Uncooked,	PCR-E-017B
Dehydrated	
Large Opening Fitment and Cap	Class 2
BIB with center seal	Type I
Freeze dried or Spray dried	Style A or B
Ham Shanks, with Juices, Packaged in a No. 3 Can 48 oz.	8905-00-023-8284
Meatballs in Tomato Sauce, Packaged in a No. 3 Can 48 oz.	8940-01-692-3257

TABLE I. Components - Continued

Component	Reference
Pork Sausage Links in Brine, Packaged in a No. 10 Can	PCR-P-035
Shrimp, Dehydrated, Cooked, Packaged in a No. 10 Can	PCR-S-024
Turkey Sausage Links in Brine, Packaged in a No. 10 Can	PCR-T-012
<u>Starches</u>	
Bakery Mixes, Prepared	A-A-20181C
Cake Mixes,	Type I,
Yellow	Style B
Spice	Style H
Quick Bread Mixes	Type II,
Pancake and Waffle Mixes, Plain	Class 1, Style C
Biscuit Mix	Class 2
Yellow Corn Bread Mix	Class 3
Chocolate Brownie Mix	Type VI
Beans, Dried; Pork and Beans; and Baked Beans; Canned	A-A-20134C
Great Northern beans, in brine, meatless	Type I, Class C, Style 1
Black beans, in brine, meatless	Type I, Class K, Style 1
Hominy Grits, white, regular, enriched, unflavored, Individual	A-A-20035D, Type I
Packets, 12/0.8 oz. packets	Style C, Flavor 1
Oatmeal, Variety Pack, Individual Packets, 12/1.37 oz. box	8920-01-623-6286
Pasta, Whole Grain, Linguini, Dry	8920-01-623-6377
Pasta, Whole Grain, Macaroni, Dry, Elbow Form	8920-01-627-2687
Pasta, Whole Grain, Spaghetti, Dry, Thin, 10" Long Form	8920-01-623-6299
Potatoes, White, Dehydrated	A-A-20032G
Mashed, Agglomerates, Without lumps	Type II, Style D, Option a
Shredded, Cooked (Hash Browns)	Type IV, Style B
Potato casserole, Au Gratin	Type V, Style B
Rice, Parboiled, Long Grain, Enriched, 5 lb. bag	US Grade Standard
	8920-01-123-2298
Rice, Brown, 5 lb. bag	US No. 2 Grade Standard
	8920-01-647-9792
Stuffing Mix, Chicken Flavored with Vegetable Seasoning	8920-01-368-7386
Packet, in foil laminate pouch, 28 oz. box	
Tortillas, Packaged in a Flexible Pouch, Plain	PCR-T-008A, Flavor 1

TABLE I. Components - Continued

Component	Reference
<u>Vegetables</u>	
Beans, Green, Canned	US Grade Standard
Whole, French or Cut, Round or Romano	Style a, d, or e, Type a or b
Small - Large	Size 2 thru 5, Grade A
Carrots, Canned	US Grade Standard
Slices or Quarters	Style b or c, Grade A
Corn, Baby, No. 10 can	8915-01-623-6963
Corn, Whole Kernel, Canned	US Grade Standard
Conventional, Golden	Varietal a, Color a, Grade A
Mushrooms, Canned, Sliced	US Grade Standard, Grade A
	8915-01-623-6993
Onions, Dehydrated, Chopped, 1.62 oz. bottle	8915-01-368-1613
Peas, Early or Sweet, No. 10 can	US Grade Standard, Grade A
	8915-00-127-9282
Peas and Carrots, Canned	US Grade Standard, Grade A
Peppers, Green and Red, Dehydrated, 4.25 oz. package	A-A-20070D
Mixed Green and Red, Diced (1/4 in. by 1/4 in., With Sulfite, Conventional	Type III, Style A, Class 1, Agric. Practice a
Tomatoes, Canned, Diced, No. 10 can	US Grade Standard, Grade A, Style e
	8915-01-373-4978
Vegetables, Mixed, Canned	A-A-20120F
5-Way Mix - Carrots, Green Beans, Peas, Corn, and Lima Beans, With Salt, No. 10 Can	Type II, Style A, Container Size 4
Water Chestnuts, Canned, Sliced, No. 10 can	8915-01-411-6499
<u>Desserts</u>	
Candy and Chocolate Confections,	A-A-20177F
Pan Coated Candy	Type VI
Disks, Milk Chocolate, Plain	Style A, Flavor 1
Disks, Peanut Butter, Plain	Style A, Flavor 4
Cookie Mix, Dry	MIL-C-43205G
Sugar	Type II
Oatmeal	Type III
Puddings, Shelf Stable, Ready-to-Use, Regular, No. 10 can, Chocolate	A-A-20051F, Type I, Container size 7, Flavor C
Vanilla	Flavor I

TABLE I. Components - Continued

Component	Reference
<u>Fruits</u>	
Applesauce, Natural Color, Natural Flavor, Sweetened, Regular	US Grade Standard, Color a, Flavor a, Type b, Style a, Grade A 8915-00-127-8272
Fruit Cocktail, Canned	US Grade Standard, Grade A 8915-00-286-5482
Peaches, Clingstone, Canned Slices, Light Syrup or Natural Juices	US Grade Standard Style c, Grade A
Pears, Bartlett, Canned Halves, Light Syrup or Natural Juices	US Grade Standard Style a, Grade A
Pie Fillings, Fruit, Prepared, Regular, No. 10 can Apple	A-A-20161D, Type I Flavor A
Blueberry	Flavor C
Cherry	Flavor D
<u>Beverages</u>	
Cocoa Beverage Powder Sugar Sweetened, Without Marshmallows Milk Chocolate	A-A-20189C Type I, Style B, Flavor A
Coffee, Roasted, Filter Pack, Ground, Arabica Blend, Vacuum Sealed and Waterproof	8955-01-519-5603
Drink Mixes, Coffee (Unflavored and Flavored) Flavored Instant Cappuccino, Regular French Vanilla Irish Cream	A-A-20336B Type V, Style A Flavor 1 Flavor 4
Juice, Apple, Concentrate, Shelf Stable, 100% Juice, 11.5 oz. can	8915-01-623-6133
Juice, Fruit, Instant	PCR-J-002A
Grape, Sweetened, Metal Can	Type I, Style A, Design F
Orange, Unsweetened, Metal Can	Type II, Style B, Design F
Sports Drink Base, Fruit Punch, Powder, 21 oz. pg.	8960-01-623-6087
Sports Drink Base, Grape, Powder, 21 oz. pg.	8960-01-623-6088
Sports Drink Base, Mixed Berry, Powder, 21 oz. pg.	8960-01-623-6081
Sports Drink Base, Orange, Powder, 21 oz. pg.	8960-01-623-6085
Tea Bags, Black Pekoe, Individually Wrapped, 100 bgs./bx	8955-01-623-6277

TABLE I. Components – Continued

Component	Reference
<u>Other Food Items</u>	
Barbecue Sauce	A-A-20335B
Plain/Regular, Without Fruit Purees Added	Flavor I, Type B
Catsup, Tomato	US Grade Standard
Grade A, 20 oz. plastic bottle	Grade A
Creamed Beef Gravy, Packaged in a No. 10 can, Freeze Dried	8940-01-627-2725
Creamed Turkey Sausage Gravy, Packaged in a No. 10 can, Freeze Dried	8940-01-627-2729
Creamer, Non-Dairy, Dry	A-A-20043D
Regular, Plain/Unflavored	Style I, Flavor A
Creole Sauce, 69 oz. bottle	8950-01-396-4011
Garlic Powder, 1.1 oz. bottle	8950-01-283-9975
Gravy Mix, Biscuit (Peppered), Instant, <i>Trans</i> fat-free, No MSG, 16 oz. foil laminate bag	8940-01-623-6942
Gravy Mix, Brown, Instant, <i>Trans</i> fat-free, No MSG, 16 oz. foil laminate bag	8940-01-623-6408
Gravy Mix, Chicken, Instant, <i>Trans</i> fat-free, No MSG, 16 oz. foil laminate bag	8940-01-623-6448
Hot Sauce	A-A-20097G
Extra Hot 4x, Conventional	Type II, Agricultural Practice A
Icing Mixes, Powdered	
Chocolate Flavored	8925-00-935-3260
Vanilla Flavored	8925-01-627-2776
Jam, Strawberry, 20 oz. plastic bottle	US Grade Standard 8930-01-487-7485
Jelly, Grape, 20 oz. plastic bottle	US Grade Standard 8930-01-393-4270
Peppers, Jalapeño, Sliced, Packed in Brine, 4 oz. can	8915-01-518-0230
Natural Butter Flavor Granules, Spray Dried	A-A-20351A
Regular, Granules/Sprinkles, 57 g. packet	Type I, Style A, Package 4
Nut and Fruit Mix, Packaged in a Flexible Pouch, Shelf Stable	PCR-N-003B
Nuts and Raisins	Type I
Peanut Butter and Grape Jelly, Twin Pack, US Grade Standard	8930-01-396-4009
Peanut Butter and Strawberry Jam Twin Pack	8930-01-436-1912

TABLE I. Components – Continued

Component	Reference
Salt and Pepper, 4.0 oz. Salt and 1.5 oz. Pepper Twin Pack	8950-01-369-3276
Salsa, Tomato-Based and Salsa Verde, Shelf-Stable	A-A-20210D
Tomato-Based, Mild, Chunky,	Type I, Pungency B, Style
Regular, No Added Thickeners	2
Conventional, 64 oz. plastic bottle	Sodium level (1), Thickener (a), Agricultural Practice (i)
Sauce, BBQ, Bourbon, 64 fl. oz. plastic bottle	8950-01-623-6703
Sauce, Chili Garlic, Korean, 64 fl. oz. plastic bottles	8950-01-623-6671
Sauce Mix, Alfredo, Instant, 16 oz. foil laminate bag	8950-01-623-6791
Seasoning, Fried Rice, 1.75 oz. foil laminate package	8950-01-623-6708
Shortening Compounds, General purpose, 1 lb. Composite	A-A-20100D, Type I
Can with Resealable Plastic Lid (for UGR)	
Sour Cream Mix, Instant, 17.6 oz. foil laminate bag	8910-01-623-7014
Soy Sauce	A-A-20087D
Non-fermented, Light in sodium or Fermented, Red. sodium	Type III or IV
Spices and Spice Blends	A-A-20001B
Cinnamon, Ground, Not fortified	Type I, Class I, Form 1, Fortification a
Italian Seasoning	Type II, Class I
Southwest Seasoning	Type II, Class L
Sugar, White, Refined, and Sugar, Brown,	A-A-20135E, Agricultural
Conventional,	Practice 1,
White (refined), Granulated (fine or extra fine) or	Type I, Style A or B
(superfine), 20 oz. box	
White (refined), Powdered or Confectioners, 16 oz. box	Type I, Style C
Brown, Light or Dark, 16 oz. box	Type II, Style A or B
Tomato Paste, 12 oz. can	US Grade Standard 8915-00-582-4058
<u>Disposables</u>	
Bag, Plastic, Trash	8105-01-521-6616
Cup, Disposable: Lid, Disposable Cup	A-A-2577B
Hot Drink, Round, Two-Piece, Plastic Lined, Green or	Type I, Style A, Class 3,
tan/sand (9 ounce only) outer surface	Color 9 oz.

TABLE I. Components – Continued

Component	Reference
Dining Packets	A-A-3012A
Dining Packet, Food Container, Modified, with Biobased Fork, Knife and Spoon	Type IV
Gloves, Disposable, Foodservice, Multipurpose, Large, Ambidextrous, Latex Free, Polyethylene, 1.25 mil	8415-01-541-5392
Tray, Mess, Compartmented	A-A-52217C
5 Compartment Tray, Tan or Sand	Type I, Class 3

B. Contents. The contents of each meal shall be as specified in table II. Refer to table I for full citation and document number of components.

TABLE II. Contents

STANDARD BREAKFAST ITEMS

Component	Unit of Issue, Servings	Quantity – Menu
Coffee, Filter Pack	1.25 oz. bags, 5 per bag	1: Menu 1 through 7
Tea Bags	100 ct. box	1: Menu 1, 3, 5, 7
Cocoa Beverage Powder	16 packets per box	1: Menu 1, 3, 5
Grits	12 packets per box	2: Menu 1, 3, 5
Oatmeal, Variety Pack	12 packets per box	1: Menu 2, 4, 6
Drink Mix, Cappuccino	1 oz. packet, 25 per bag	1: Irish Cream, Menu 4, 7 1: Fr. Vanilla, Menu 2, 6
Egg Mix	2 BIB pouches per box	1: Menu 1 through 7
Potato, Hash Browns	40 oz. box	2: Menu 1, 3, 6
Syrup, Imitation Maple Flavored	12 oz. plastic bottle	5: Menu 2, 7
Pancake Mix	5 lb. Can or box	1: Menu 2, 7
Grape Jelly	20 oz. plastic bottle	1: Menu 1, 3, 5, 7
Strawberry Jam	20 oz. plastic bottle	1: Menu 2, 4, 6
Salt and Pepper, Twin Pack	4 oz. salt, 1.5 oz. pepper	1: Menu 1 through 7
Shortening	1 lb. can	1: Menu 1 through 7

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Sugar, Confectioners	1 lb. box	1: Menu 1, 2, 4, 5, 6, 7
Hot Sauce, Extra Hot 4x	3 oz. bottle	1: Menu 1 through 7
Catsup	20 oz. plastic bottle	1
Creamer	3 g. packet, 25 per bag	1: Menu 1, 3, 5, 7
Trays, Mess	25 per bag	2: Menu 1 through 7
Dining Packets	25 per bag	2: Menu 1 through 7
Paper Cups	25 per bag	3: Menu 1 through 7
Trash Bags	4 per package	1: Menu 1 through 7
Gloves	10 per package	1: Menu 1 through 7

UGR– M BREAKFAST MENU 1

Component	Unit of Issue	Quantity
Turkey Sausage Links	No. 10 can	2
Ham Shanks	No. 3 can	2
Onions, Dehydrated, Chopped	1.62 oz. bottle	1
Green Peppers, Dehydrated	4.25 oz. package	1
Yellow Cake Mix	Can or box, 5 lb.	1
Apple Pie Filling	No. 10 can	1
Fruit Cocktail	No. 10 can	1
Orange Juice	No. 2-1/2 tall can, 16.5 oz.	3

UGR– M BREAKFAST MENU 2

Component	Unit of Issue	Quantity
Bacon	150 slices per pouch	1
Hash, Southwest	No. 3 can	5
Pears	No. 10 can	1
Grape Juice	No. 2-1/2 tall can, 19 oz.	3

UGR– M BREAKFAST MENU 3

Component	Unit of Issue	Quantity
Bacon	150 slices per pouch	1
Creamed Turkey Sausage Gravy	No. 10 can	1
Biscuit Mix	Can or box, 5 lb.	1
Peaches	No. 10 can	2
Orange Juice	No. 2-1/2 tall can, 16.5 oz.	3

UGR– M BREAKFAST MENU 4

Component	Unit of Issue	Quantity
Creamed Beef Gravy	No. 10 can	2
Biscuit Mix	Can or box, 5 lb.	1
Yellow Cake Mix	Can or box, 5 lb.	1
Cherry Pie Filling	No. 10 can	1
Fruit Cocktail	No. 10 can	1
Grape Juice	No. 2-1/2 tall can, 19 oz.	3

UGR– M BREAKFAST MENU 5

Component	Unit of Issue	Quantity
Ham Shanks	No. 3 can	2
Onions, Dehydrated, Chopped	1.62 oz. bottle	1
Green Peppers, Dehydrated	4.25 oz. package	1
Bacon	150 slices per pouch	1
Biscuit Gravy Mix, Peppered	16 oz. foil laminate bag	1
Biscuit Mix	Can or box, 5 lb.	1
Pears	No. 10 can	2
Orange Juice	No. 2-1/2 tall can, 16.5 oz.	3

UGR– M BREAKFAST MENU 6

Component	Unit of Issue	Quantity
Ham Shanks	No. 3 can	2
Mixed Vegetables	No. 10 can	1
Onions, Dehydrated, Chopped	1.62 oz. bottle	1
Fried Rice Seasoning	1.75 oz. foil laminate package	5
Soy Sauce	4 to 10 fl. oz. bottle	1
Creamed Turkey Sausage Gravy	No. 10 can	1
Rice, Brown	5 lb. bag	1
Yellow Cake Mix	Can or box, 5 lb.	1
Apple Pie Filling	No. 10 can	1
Fruit Cocktail	No. 10 can	1
Apple Juice	11.5 oz. can	7

UGR– M BREAKFAST MENU 7

Component	Unit of Issue	Quantity
Ham Shanks	No. 3 can	2
Onions, Dehydrated, Chopped	1.62 oz. bottle	1
Green Peppers, Dehydrated	4.25 oz. package	1
Tortillas	50 count bag	1
Turkey Sausage Links	No. 10 can	2
Yellow Cake Mix	Can or box, 5 lb.	1
Blueberry Pie Filling	No. 10 can	1
Orange Juice	No. 2-1/2 tall can, 16.5 oz.	3

STANDARD LUNCH/DINNER ITEMS

Component	Unit of Issue, Servings	Quantity – Menu
Peanut Butter & Grape Jelly	Twin pack, 12 per bag	2: Menu 3, 7, 11
Peanut Butter & Strawberry Jam	Twin pack, 12 per bag	2: Menu 1, 5, 9, 13
Salt and Pepper	Twin pack, (4 oz. salt, 1.5 oz. pepper)	1: Menu 1 through 7
Coffee, Filter Pack	1.25 oz. bags, 5 per bag	1: Menu 1 through 7
Creamer	3 g. packet, 25 per bag	1: Menu 1, 3, 5, 7, 9, 11, 13
Sports Drink Base	21 oz. bag	3: Orange – Menu 1, 5, 7, 10, 12 3: Grape – Menu 2, 6, 13 3: Fruit Punch – Menu 3, 8, 14 3: Mixed Berry – Menu 4, 9, 11
Hot Sauce, Extra Hot 4x	3 oz. bottle	1: Menu 1 through 7
Trays, Mess	25 per bag	2: Menu 1 through 7
Dining Packets	25 per bag	2: Menu 1 through 7
Paper Cups	25 per bag	3: Menu 1 through 7
Trash Bags	4 per package	1: Menu 1 through 7
Gloves	10 per package	1: Menu 1 through 7

UGR– M LUNCH/DINNER MENU 1

Component	Unit of Issue	Quantity
Beef Chunks	No. 3 can	7
Brown Gravy Mix, Instant	16 oz. foil laminate bag	2
Biscuit Mix	Can or box, 5 lb.	1
Peas & Carrots	No. 10 can	2
Butter Granules	57 g. package	1
Mashed Potatoes	3.5 lb. box	1
Sugar Cookie Mix	Can or box, 5 lb.	1
Granulated Sugar	20 oz. box	1
Cinnamon	1 oz. bottle	1
Fruit Cocktail	No. 10 can	2

UGR– M LUNCH/DINNER MENU 2

Component	Unit of Issue	Quantity
Chicken	No. 3 can	4
Creole Sauce	69 oz. plastic bottle	3
Corn	No. 10 can	2
Rice, Brown	5 lb. bag	1
Butter Granules	57 g. package	1
Cornbread Mix	Can or box, 5 lb.	2
Oatmeal Cookie Mix	Can or box, 5 lb.	1
Fruit Cocktail	No. 10 can	2

UGR– M LUNCH/DINNER MENU 3

Component	Unit of Issue	Quantity
Beef Chunks	No. 3 can	9
BBQ Sauce, Bourbon Flavor	64 fl. oz. plastic bottle	2
Potatoes Au Gratin	36 – 38 oz. box	2
Green Beans	No. 10 can	2
Butter Granules	57 g. package	1
Cornbread Mix	Can or box, 5 lb.	1
Granulated Sugar	20 oz. box	1
Jalapeño Peppers	4 oz. can	1
Brownie Mix	Can or box, 5 lb.	1
Candy Coated Chocolate Peanut Butter Disks	15 oz. bag	2
Applesauce	No. 10 can	2

UGR– M LUNCH/DINNER MENU 4

Component	Unit of Issue	Quantity
Chicken	No. 3 can	4
Mixed Vegetables	No. 10 can	1
Chicken Gravy Mix, Instant	16 oz. foil laminate bag	1
Rice, Parboiled, Long Grain	5 lb. bag	1
Carrots	No. 10 can	2
Butter Granules	57 g. package	1
Biscuit Mix	Can or box, 5 lb.	1
Yellow Cake Mix	Can or box, 5 lb.	1
Chocolate Icing Mix	Can or box, 5 lb.	1
Pears	No. 10 can	2

UGR– M LUNCH/DINNER MENU 5

Component	Unit of Issue	Quantity
Chicken	No. 3 can	4
Corn	No. 10 can	2
Black Beans	No. 10 can	1
Salsa, Chunky	64 oz. plastic bottle	1
Cornbread Mix	Can or box, 5 lb.	1
Jalapeño Peppers	4 oz. can	1
Southwest Seasoning	4.6 oz. bag	1
Sauce Mix, Alfredo	16 oz. foil laminate bag	2
Linguini	1 lb. box	6
Yellow Cake Mix	Can or box, 5 lb.	1
Blueberry Pie Filling	No. 10 can	1
Peaches	No. 10 can	1
Cinnamon	1 oz. bottle	1
Brown Sugar	16 oz. box	1
Butter Granules	57 g. package	1
Chocolate Pudding	No. 10 can	1

UGR– M LUNCH/DINNER MENU 6

Component	Unit of Issue	Quantity
Beef Chunks	No. 3 can	7
Brown Gravy Mix, Instant	16 oz. foil laminate bag	2
Onions, Dehydrated, Chopped	1.62 oz. bottle	1
Mushrooms	No. 10 can	2
Sour Cream Mix, Instant	17.6 oz. foil laminate bag	1
Linguini	1 lb. box or bag	6
Green Beans	No. 10 can	2
Butter Granules	57 g. package	1
Biscuit Mix	Can or box, 5 lb.	1
Brownie Mix	Can or box, 5 lb.	1
Pears	No. 10 can	2

UGR– M LUNCH/DINNER MENU 7

Component	Unit of Issue	Quantity
Buffalo Mac and Cheese with Chicken	No. 10 can	7
Peas	No. 10 can	2
Butter Granules	57 g. package	2
Biscuit Mix	Can or box, 5 lb.	1
Apple Pie Filling	No. 10 can	2
Yellow Cake Mix	Can or box, 5 lb.	1
Cinnamon	1 oz. bottle	1
Brown Sugar	16 oz. box	1
Vanilla Pudding	No. 10 can	1

UGR– M LUNCH/DINNER MENU 8

Component	Unit of Issue	Quantity
Chicken	No. 3 can	4
Cheese, American, Dehydrated	32 oz. foil laminate bag	1
Black Beans	No. 10 can	1
Corn	No. 10 can	1
Macaroni, Elbow	1 lb. box	3
Salsa, Chunky	64 oz. plastic bottle	2
Southwest Seasoning	4.6 oz. bag	1
Jalapeño Peppers	4 oz. can	1
Carrots	No. 10 can	2
Butter Granules	57 g. package	1
Cornbread Mix	Can or box, 5 lb.	1
Oatmeal Cookie Mix	Can or box, 5 lb.	1
Candy Coated Milk Chocolate Disks	12.6 oz. bag	2
Pears	No. 10 can	2

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UGR– M LUNCH/DINNER MENU 9

Component	Unit of Issue	Quantity
Rice, Brown	5 lb. bag	1
Chicken	No. 3 can	4
Chicken Gravy Mix, Instant	16 oz. foil bag	1
Onions, Dehydrated, Chopped	1.62 oz. bottle	1
Mixed Vegetables	No. 10 can	2
Butter Granules	57 g. package	1
Biscuit Mix	Can or box, 5 lb.	1
Oatmeal Cookie Mix	Can or box, 5 lb.	1
Apple Pie Filling	No. 10 can	2
Peaches	No. 10 can	1
Vanilla Pudding	No, 10 can	1

UGR– M LUNCH/DINNER MENU 10

Component	Unit of Issue	Quantity
Spaghetti, Thin	1 lb. box	6
Meatballs in Sauce	No. 3 can	8
Tomato Paste	12 oz. can	2
Italian Seasoning	0.75 oz. bottle	1
Cheddar Cheese Shreds, Dehydrated	24 oz. foil laminate bag	2
Green Beans	No. 10 can	2
Butter Granules	57 g. package	2
Garlic Powder	1.1 oz. bottle	1
Biscuit Mix	Can or box, 5 lb.	1
Spice Cake Mix	Can or box, 5 lb.	1
White Icing Mix	Can or box, 5 lb.	1
Chocolate Pudding	No. 10 can	2
Fruit Cocktail	No. 10 can	2

UGR– M LUNCH/DINNER MENU 11

Component	Unit of Issue	Quantity
Chicken	No. 3 can	4
Chicken Gravy Mix, Instant	16 oz. foil laminate bag	1
Stuffing Mix, Chicken Flavored	28 oz. box	3
Mashed Potatoes	3.5 lb. box	1
Carrots	No. 10 can	2
Butter Granules	57 g. package	1
Oatmeal Cookie Mix	Can or box, 5 lb.	1
Pears	No. 10 can	2
Nuts and Raisins	1 pouch	50

UGR– M LUNCH/DINNER MENU 12

Component	Unit of Issue	Quantity
Chili, Dehydrated	No. 10 can	4
Rice, Parboiled, Long Grain	5 lb. bag	1
Corn	No. 10 can	2
Butter Granules	57 g. package	1
Cornbread Mix	Can or box, 5 lb.	1
Sugar Cookie Mix	No. 10 can	1
Candy Coated Milk Chocolate Disks	12.6 oz. bag	2
Chocolate Pudding	No. 10 can	2
Fruit Cocktail	No. 10 can	2

UGR– M LUNCH/DINNER MENU 13

Component	Unit of Issue	Quantity
Shrimp, Dehydrated	No. 10 can	2
Chicken	No. 3 can	4
Chili Garlic Sauce	64 oz. plastic bottle	2
Baby Corn	No. 10 can	1
Carrots	No. 10 can	1
Water Chestnuts	No. 10 can	1
Linguine	1 lb. box	6
Biscuit Mix	Can or box, 5 lb.	1
Yellow Cake Mix	Can or box, 5 lb.	1
Chocolate Frosting Mix	Can or box, 5 lb.	1
Peaches	No. 10 can	2

UGR– M LUNCH/DINNER MENU 14

Component	Unit of Issue	Quantity
Chicken	No. 3 can	4
White Beans	No. 10 can	4
Onions, Dehydrated, Chopped	1.62 oz. bottle	2
Jalapeño Peppers	4 oz. can	2
Salsa, Chunky	64 oz. plastic bottle	3
Rice, Brown	5 lb. bag	1
Southwest Seasoning	4.6 oz. bag	2
Green Beans	No. 10 can	2
Butter Granules	57 g. package	1
Cornbread Mix	Can or box, 5 lb.	1
Brownie Mix	Can or box, 5 lb.	1
Pears	No. 10 can	2
Vanilla Pudding	No. 10 can	1

SECTION D

D-1 PACKAGING

A. Unit packaging. Components shall be packaged in accordance with documents referenced in table I.

B. Intermediate packaging. Components may be intermediate packaged.

C. Menu assembly. The components of each menu specified in table II shall be packed as specified in table III.

D. Shipping container loading sequence. The components of each menu shall be loaded into a box in the order indicated in table III. The loading sequences are recommended, but variations are allowed. Abbreviations used are:

BG = bag BT = bottle BX = box CN = can
PG = package TY = tray SF = sugar free PO = Pouch

TABLE III. Loading Sequence

UGR– M BREAKFAST MENU #1		
1a	2a	3a
2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 Salt/Pepper 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer	1 BX Eggs 1 BT Grape Jelly 1 BT Catsup 1 BX Cocoa 1 BX Tea Bags	2 CN Ham Shanks 1 BX Hash Browns Preparation Instructions
1b	2b	3b
3 CN Orange Juice 1 CN Shortening 2 BX Grits 2 BG Dining Pkts.	1 CN/BX Yellow Cake Mix 1 CN Apple Pie Filling 1 CN Fruit Cocktail 1 BT Onions, Dehy., Chopped 1 PG Green Pepper, Dehy.	1 BX Hash Browns 2 CN Turkey Sausage Links 1 BX Confectioners Sugar

UGR– M BREAKFAST MENU #2		
1a	2a	3a
2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 Salt/Pepper 1 BT Hot Sauce 1 BG Coffee	1 BX Eggs 1 ISP Bacon 5 BT Syrup	1 CN/BX Pancake Mix 1 CN Pears
1b	2b	3b
3 CN Grape Juice 1 CN Shortening 1 BX Oatmeal 1 BT Strawberry Jam 1 BT Catsup 2 BG Dining Pkts.	2 CN Southwest Beef Hash Preparation Instructions	3 CN Southwest Beef Hash 1 BX Confectioners Sugar 1 BX Cappuccino, Fr Van

UGR– M BREAKFAST MENU #3		
1a	2a	3a
2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 Salt/Pepper 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer	1 BX Eggs 1 ISP Bacon 1 BG Dining Pkts.	2 CN Peaches Preparation Instructions
1b	2b	3b
3 CN Orange Juice 1 CN Shortening 2 BX Grits 1 BT Grape Jelly 1 BT Catsup	1 CN/BX Biscuit Mix 1 CN Creamed Turkey Sausage Gravy 1 BG Dining Pkts.	2 BX Hash Browns 1 BX Cocoa Bev Powder 1 BX Tea Bags

UGR– M BREAKFAST MENU #4		
1a	2a	3a
2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 Salt/Pepper 1 BT Hot Sauce 1 BG Coffee	1 BX Eggs Preparation Instructions 1 BG Dining Pkts.	1 CN Cherry Pie Filling 1 CN Fruit Cocktail 1 CN/BX Biscuit Mix
1b	2b	3b
3 CN Grape Juice 1 CN Shortening 1 BX Oatmeal 1 BT Strawberry Jam 1 BT Catsup	1 CN/BX Yellow Cake Mix 2 CN Creamed Beef Gravy	1 BX Confectioners Sugar 1 BX Cappuccino, Irish Cr. 1 BG Dining Pkts.

UGR– M BREAKFAST MENU #5		
1a	2a	3a
2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 Salt/Pepper 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer	1 BX Eggs 1 ISP Bacon Preparation Instructions	1 BT Onions, Dehy., Chopped 1 PG Green Pepper, Dehy. 1 BG Biscuit Gravy Mix, Peppered 1 BG Dining Pkts.
1b	2b	3b
3 CN Orange Juice 1 CN Shortening 2 BX Grits 1 BT Grape Jelly 1 BT Catsup	2 CN Ham Shanks 2 CN Pears 1 CN/BX Biscuit Mix	1 BX Confectioners Sugar 1 BX Cocoa 1 BX Tea Bags 1 BG Dining Pkts.

UGR– M BREAKFAST MENU #6		
1a	2a	3a
2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 Salt/Pepper 1 BT Hot Sauce 1 BG Coffee 1 BT Soy Sauce 1 BT Onions, Dehy., Chopped	1 BX Eggs 1 BG Rice, Brown Preparation Instructions	1 CN/BX Yellow Cake Mix 1 CN Apple Pie Filling 1 CN Fruit Cocktail
1b	2b	3b
7 CN Apple Juice 1 CN Shortening 1 BX Oatmeal 1 BT Strawberry Jam 1 BT Catsup 2 BG Dining Pkts	1 CN Ham Shanks 1 CN Mixed Vegetables 1 CN Creamed Turkey Sausage Gravy	2 BX Hash Browns 1 CN Ham Shanks 1 BX Confectioners Sugar 1 BX Cappuccino, Fr. Van 5 PG Fried Rice Seasoning

UGR– M BREAKFAST MENU #7		
1a	2a	3a
2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 Salt/Pepper 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer 1 BX Tea Bags	1 BX Eggs 2 BG Dining Pkts.	2 CN Turkey Sausage Links 1 CN/BX Pancake Mix
1b	2b	3b
3 CN Orange Juice 1 CN Shortening 1 BX Cappuccino, Irish Cr. 1 BT Grape Jelly 1 BT Catsup 5 BT Syrup	1 CN Yellow Cake Mix 1 CN Blueberry Pie Filling 2 CN Ham Shanks 1 BT Onions, Dehy., Chopped 1 PG Green Pepper, Dehy.	1 BG Tortillas Preparation Instructions

UGR– M LUNCH/DINNER MENU #1		
1a	2a	3a
4 CN Beef Chunks Preparation Instructions	1 CN/BX Biscuit Mix 2 CN Fruit Cocktail 3 CN Beef Chunks	2 CN Peas & Carrots 2 BG PB/Strawberry Jam
1b	2b	3b
1 CN/BX Sugar Cookie Mix 1 PG Butter Granules 1 BX Granulated Sugar 3 BG Cups	1 BX Mashed Potatoes 2 BG Brown Gravy Mix 3 BG Orange Sports Drink 1 BG Coffee 1 BG Creamer 1 Salt/Pepper 1 BT Cinnamon	2 BG Trays 2 BG Dining Pkts. 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce

UGR– M LUNCH/DINNER MENU #2		
1a	2a	3a
2 CN Corn 3 BG Grape Sports Drink Base Preparation Instructions	2 CN/BX Cornbread Mix 1 CN/BX Oatmeal Cookie Mix	2 CN Fruit Cocktail
1b	2b	3b
4 CN Chicken 1 BG Rice, Brown 1 BG Coffee	3 BT Creole Sauce 3 BG Cups 1 PG Butter Granules 1 Salt/Pepper	2 BG Trays 2 BG Dining Pkts. 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce

UGR– M LUNCH/DINNER MENU #3		
1a	2a	3a
5 CN Beef Chunks 3 BG Fruit Punch Sports Drink Base 1 Salt/Pepper 1 BG Dining Pkts.	2 CN Green Beans 1 CN Jalapeño Peppers 2 BG Candy Coated Chocolate Covered Peanut Butter Disks	1 CN/BX Corn Bread 2 CN Applesauce 2 BG PB/Grape Jelly Preparation Instructions
1b	2b	3b
4 CN Beef Chunks 1 CN/BX Brownie Mix 1 BG Dining Pkts.	2 BX Potatoes Au Gratin 2 BT BBQ Sauce, Bourbon 1 BG Coffee 1 BG Creamer	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce 1 PG Butter Granules 1 BX Granulated Sugar

UGR– M LUNCH/DINNER MENU #4		
1a	2a	3a
1 CN Mixed Vegetables 1 CN/BX Biscuit Mix Preparation Instructions	2 CN Carrots 1 BG Chicken Gravy Mix	2 CN Pears 1 PG Butter Granules
1b	2b	3b
4 CN Chicken 1 BG Rice, Parboiled, Long Grain 3 BG Cups	1 CN/BX Yellow Cake Mix 1 CN/BX Choc. Icing Mix 1 BG Coffee 1 Salt/Pepper 3 BG Mixed Berry Sports Drink Base	2 BG Trays 2 BG Dining Pkts. 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce

UGR– M LUNCH/DINNER MENU #5		
1a	2a	3a
4 CN Chicken 6 BX Linguini 1 CN Jalapeño Peppers Preparation Instructions	1 CN Black Beans 1 CN/BX Cornbread Mix 1 BX Brown Sugar 3 BG Cups 1 PG Butter Granules	2 BG Trays 2 BG Dining Pkts. 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce
1b	2b	3b
2 CN Corn 3 BG Orange Sports Drink Base 1 BG Southwest Seasoning 2 BG Sauce Mix, Alfredo	1 CN/BX Yellow Cake Mix 1 CN Blueberry Pie Filling 1 BT Salsa 1 BG Coffee 1 BG Creamer	1 CN Chocolate Pudding 1 CN Peaches 2 BG PB/Strawberry Jam 1 Salt/Pepper 1 BT Cinnamon

UGR– M LUNCH/DINNER MENU #6		
1a	2a	3a
4 CN Beef Chunks 3 BG Grape Sports Drink Base Preparation Instructions	2 CN Mushrooms 3 BG Cups 1 BT Onions, Dehydrated 3 CN Beef Chunks	2 BG Trays 2 BG Dining Pkts. 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce
1b	2b	3b
2 CN Pears 6 BX Linguini	2 CN Green Beans 2 BG Brown Gravy Mix 1 BG Sour Cream Mix	1 CN/BX Biscuit Mix 1 CN/BX Brownie Mix 1 BG Coffee 1 Salt/Pepper 1 PG Butter Granules

UGR– M LUNCH/DINNER MENU #7		
1a	2a	3a
2 CN Buff Mac and Cheese with Chicken 2BG Dining Pkts. Preparation Instructions	2 CN Buff Mac and Cheese with Chicken 3 BG Cups	2 BG Trays 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer
1b	2b	3b
1 CN Vanilla Pudding 2 CN Buff Mac and Cheese with Chicken 1 CN/BX Yellow Cake Mix 1 BX Brown Sugar	2 CN Peas 1 CN Buff Mac and Cheese with Chicken 3 BG Orange Sports Drink Base 1 BT Cinnamon	1 CN/BX Biscuit Mix 2 CN Apple Pie Filling 2 BG PB/Grape Jelly 1 Salt/Pepper 2 PG Butter Granules

UGR– M LUNCH/DINNER MENU #8		
1a	2a	3a
4 CN Chicken 2 BG Dining Pkts. Preparation Instructions	2 CN Pears 3 BG Cups	2 BG Trays 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce 1 BG Coffee 1 PG Butter Granules 2 BG Pan Coated Chocolate Disks 1 Salt/Pepper
1b	2b	3b
3 BX Macaroni 2 CN Carrots	1 CN Corn 1 CN/BX Cornbread Mix 3 BG Fruit Punch Sports Drink Base 1 BG Southwest Seasoning 1 BG American Proc. Cheese 1 CN Jalapeño Peppers	1 CN/BX Oatmeal Cookie Mix 1 CN Black Beans 2 BT Salsa

UGR– M LUNCH/DINNER MENU #9		
1a	2a	3a
4 CN Chicken 2 BG Dining Pkts. Preparation Instructions	2 CN Mixed Vegetables 1 BG Rice, Brown 3 BG Cups	2 BG Trays 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer 1 PG Butter Granules
1b	2b	3b
2 CN Apple Pie Filling 2 BG PB/Strawberry Jam 1 BG Chicken Gravy Mix 1 BT Onions, Dehy., Chopped 1 Salt/Pepper	1 CN/BX Oatmeal Cookie Mix 1 CN Vanilla Pudding 3 BG Mixed Berry Sports Drink Base	1 CN/BX Biscuit Mix 1 CN Peaches

UGR– M LUNCH/DINNER MENU #10		
1a	2a	3a
4 CN Meatballs in Sauce Preparation Instructions	2 CN Fruit Cocktail 3 BG Cups 3 BG Orange Sports Drink Base 1 BG Coffee	2 BG Trays 2 BG Dining Pkts. 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce
1b	2b	3b
6 BX Thin Spaghetti 1 CN/BX Spice Cake Mix 1 CN/BX White Icing Mix 2 PG Butter Granules 1 BT Garlic Powder 1 Salt/Pepper 4 CN Meatballs in Sauce	2 CN Chocolate Pudding 1 CN/BX Biscuit Mix 2 CN Tomato Paste 1 BT Italian Seasoning	2 CN Green Beans 2 BG Cheese Shreds

UGR– M LUNCH/DINNER MENU #11		
1a	2a	3a
4 CN Chicken 1 BX Mashed Potatoes 1 BG Chicken Gravy Mix Preparation Instructions	2 CN Carrots 3 BG Mixed Berry Sports Drink Base 1 BG Dining Pkts.	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer 1 PG Butter Granules 1 Salt/Pepper
1b	2b	3b
2 CN Pears 1 CN/BX Oatmeal Cookie Mix 2 BG PB/Grape Jelly 1 BG Dining Pkts.	50 PO Nuts and Raisins	3 BX Stuffing

UGR– M LUNCH/DINNER MENU #12		
1a	2a	3a
3 CN Chili Preparation Instructions	2 CN Corn 2 BG Candy Coated Choc. Disks 1 PG Butter Granules	2 CN Chocolate Pudding 1 CN Sugar Cookie Mix 1 BG Coffee 1 Salt/Pepper
1b	2b	3b
1 CN Chili 1 CN/BX Cornbread Mix 1 BG Rice, Parboiled, Long Grain	2 CN Fruit Cocktail 3 BG Orange Sports Drink Base 3 BG Cups	2 BG Trays 2 BG Dining Pkts. 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce

UGR– M LUNCH/DINNER MENU #13		
1a	2a	3a
4 CN Chicken 6 BX Linguini Preparation Instructions	2 CN Shrimp 1 CN Baby Corn 3 BG Grape Sports Drink Base	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 1 BT Hot Sauce 1 BG Coffee 1 BG Creamer 1 Salt/Pepper
1b	2b	3b
1 CN Carrots 1 CN Water Chestnuts 1 CN/BX Biscuit Mix 2 BG PB/Strawberry Jam	2 CN Peaches 2 BG Dining Pkts.	2 BT Chili Garlic Sauce 1 CN/BX Yellow Cake Mix 1 CN Choc. Frosting Mix

UGR– M LUNCH/DINNER MENU #14		
1a	2a	3a
4 CN Chicken 1 CN/BX Cornbread Mix 1 BG Rice, Brown Preparation Instructions	3 CN White Beans 3 BG Fruit Punch Sports Drink Base 2 BT Onions, Dehy., Chopped	2 BG Trays 1 PG Gloves 1 BT Hot Sauce 1 Salt/Pepper 3 BG Cups 1 BT Salsa
1b	2b	3b
2 CN Green Beans 1 CN Vanilla Pudding 2 CN Jalapeño Peppers 2 BG Southwest Seasoning	1 CN White Beans 1 CN/BX Brownie Mix 2 BG Dining Pkts.	2 CN Pears 2 BT Salsa 1 PG Butter Granules 1 BG Coffee 1 PG Trash Bags

D-2 LABELING

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

D-3 PACKING

A. Packing.

(1) UGR. Each complete menu shall be assembled into three boxes using the suggested loading sequence specified in table III. Because of the number of non-developmental components and the variety of packaging available, it may be necessary to move a product from one compartment to another where space is more available. Each box shall be constructed in accordance with style RSC of ASTM D5118/D5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes and figures 1, 2, and 3. The fiberboard shall conform to type CF, class D, variety SW, grade V3c of ASTM D4727/D4727M, Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shapes. The inside dimensions of the box shall be 23-3/4 inches in length, 13-3/16 inches in width and 8-3/4 inches in depth. Each box shall be fitted with two V3c partitions in accordance with figures 1, 2 and 3. Kraft paper as specified in A-A-203, Paper, Kraft, Untreated, shall be used to fill voids and immobilize menu components. Boxes shall be free from evidence of rodent or insect infestation. Boxes may be assembled by gluing or taping. Each container shall be closed and then sealed (H-taped) in accordance with methods B or C of ASTM D1974/D1974M, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes

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

D-4 UNITIZATION

A. Unit loads. Boxes shall be arranged in unit loads in accordance with Type I, Class A of DLA Troop Support Form 3507, Loads, Unit: Preparation of Semiperishable Subsistence Items.

D-5 MARKING

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

B. Shipping boxes and unit loads. Marking of shipping boxes and unit loads shall be as specified in DLA Troop Support Form 3556, Marking Instructions for Boxes, Sacks, and Unit Loads of Perishable and Semiperishable Subsistence. In addition, all unit loads containing the same menu will be identified in letters not less than 1 inch and in a permanent contrasting color. Marking shall be as follows:

UGR - M L/D (Lunch/Dinner) MENU NUMBER ____

Or

UGR - M B (Breakfast) MENU NUMBER ____

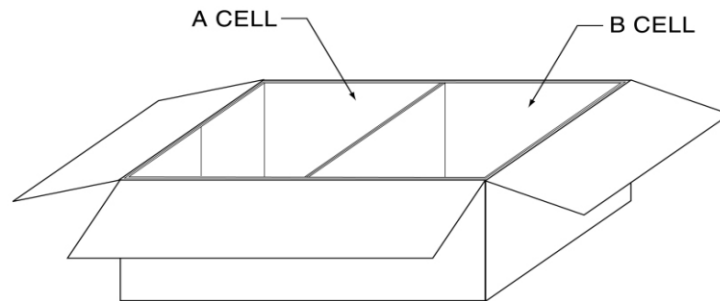


FIGURE 1
SHIPPING CONTAINER WITH PARTITIONS

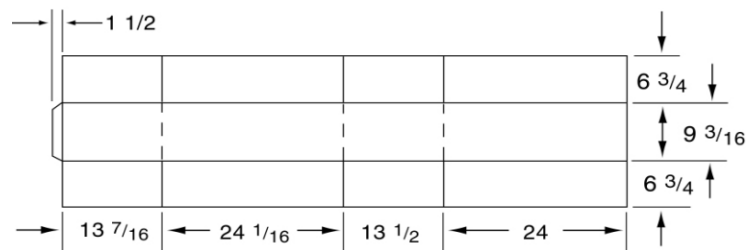


FIGURE 2
STYLE RSC FIBERBOARD
(SIZE: 23 3/4 x 13 3/16 x 8 3/4 I.D.)

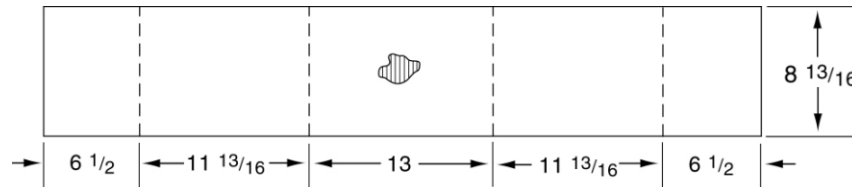


FIGURE 3

SHIPPING CONTAINER PARTITIONS
 (2 REQUIRED)

SECTION E INSPECTION AND ACCEPTANCE

The following quality assurance criteria, utilizing ANSI/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.

A. Definitions.

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

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

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

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

C. Packaging examination.

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

TABLE IV. UGR-M Assembled menus defects 1/

Category			Defect
<u>Critical</u>	<u>Major</u>	<u>Minor</u>	
1			Any canned food product (including trays) leaking or damaged so as to expose contents.
	101		Bottled product leaking or damaged.
	102		Boxed product leaking or damaged.
	103		Pouched product leaking or damaged.
	104		Component not clean. <u>2/</u>
	105		Box not as specified.
	106		Marking missing or incorrect or illegible.
	107		Box not closed as specified.
	108		Item missing.
		201	More than 5 percent of the quantity of any disposable is crushed or damaged so as to be unusable.
		202	Intermediate bag has tear or open seam.
		203	Dunnage or box partitions not as specified.

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

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

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

b. Water spots.

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

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

SECTION J REFERENCE DOCUMENTS

Unless otherwise specified, the applicable version of these documents is that which is active on the date of the solicitation or contract.

DLA Troop Support Forms

Form 3507	Loads, Unit: Preparation of Semiperishable Subsistence Items
Form 3556	Marking Instructions for Boxes, Sacks, and Unit Loads of Perishable and Semiperishable Subsistence

FEDERAL SPECIFICATION

A-A-203C	Paper, Kraft, Untreated
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NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY (ASQ) www.asq.org

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

ASTM INTERNATIONAL www.astm.org

D1974/D1974M	Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes
D4727/D4727M	Standard Specification for Corrugated and Solid Fiberboard Sheet Stock (Container Grade) and Cut Shapes
D5118/D5118M	Standard Practice for Fabrication of Fiberboard Shipping Boxes

ACR-MC-02
30 September 2021
SUPERSEDING
ACR-MC-01
16 September 2014

Appendix A

Preparation Instructions for UGR – M Menus

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Preparation Instructions for UGR-M Breakfast 1

Follow directions on packaging:

Orange Juice
Hash Browns
Cheddar Cheese Shreds, Dehydrated

Bring to serving temperature:

Turkey Sausage Links
Orange Juice – Chill if possible
Fruit Cocktail – Chill if possible

Requires hot water for meal:

Coffee
Tea
Cocoa
Grits

WESTERN STYLE SCRAMBLED EGGS

Yield: 50 – 3/4 cup servings

Method:

1. Rehydrate scrambled egg mix according to package instructions.
2. Rinse, drain and dice ham.
3. Re-hydrate onions and peppers.
4. Combine ingredients and grill.
5. Ensure internal temperature of 145°F or higher. Hold for service at 135°F or higher.

APPLE COFFEE CAKE

Ingredients:

Yellow Cake Mix	1 – No. 10 can
Pie Filling, Apple	1 – No. 10 can
Confectioners Sugar	2 cups
Milk (if available, or use water)	3-4 Tbs. milk

Method:

1. Prepare yellow cake mix according to package directions.
2. Pour approximately 2/3rd of the prepared mix into a sheet pan.
3. Spoon pie filling evenly over cake mix.
4. Spoon remaining cake mix over top.
5. Drag a spatula through the cake mix and pie filling to distribute pie filling. DO NOT completely stir all together.

Preparation Instructions for UGR-M Breakfast 1 - Continued

6. Bake in moderate oven (350°F) for 45-50 minutes until lightly browned.
7. While cake is baking, prepare the icing by mixing the confectioners sugar and milk until smooth consistency.
8. Drizzle icing over cooled cake.

Preparation Instructions for UGR-M Breakfast 2

Follow directions on packaging:

Grape Juice

Southwest Beef Hash

Scrambled Egg Mix – NOTE THAT GRILLING IS THE PREFERRED METHOD

Pancake Mix

Bring to serving temperature:

Bacon

Grape Juice – Chill if possible

Pears - Chill if possible

Requires hot water for meal:

Coffee

Cappuccino, French Vanilla

Oatmeal

Preparation Instructions for UGR-M Breakfast 3

Follow directions on packaging:

Orange Juice

Biscuit Mix

Scrambled Egg Mix – NOTE THAT GRILLING IS THE PREFERRED METHOD

Hash Browns

Creamed Turkey Sausage Gravy

Bring to serving temperature:

Bacon

Orange Juice – Chill if possible

Peaches – Chill if possible

Requires hot water for meal:

Coffee

Tea

Cocoa

Grits

Preparation Instructions for UGR-M Breakfast 4

Follow directions on packaging:

Grape Juice
Scrambled Egg Mix – NOTE THAT GRILLING IS THE PREFERRED METHOD
Biscuit Mix
Creamed Beef Gravy

Bring to serving temperature:

Grape Juice – Chill if possible
Fruit Cocktail – Chill if possible

Requires hot water for meal:

Coffee
Cappuccino, Irish Cream
Oatmeal

CHERRY COFFE CAKE

Ingredients:

Yellow Cake Mix	1 – No. 10 can
Pie Filling, Cherry	1 – No. 10 can
Confectioners Sugar	2 cups
Milk (if available, or use water)	3-4 Tbs. milk

Method:

1. Prepare yellow cake mix according to package directions.
2. Pour approximately 2/3rds of the prepared mix into a sheet pan.
3. Spoon pie filling evenly over cake mix.
4. Spoon remaining cake mix over top.
5. Drag a spatula through the cake mix and pie filling to distribute pie filling. DO NOT completely stir all together.
6. Bake in moderate oven (350°F) for 45-50 minutes until lightly browned.
7. While cake is baking, prepare the icing by mixing the confectioners sugar and milk until smooth consistency.
8. Drizzle icing over cooled cake.

Preparation Instructions for UGR-M Breakfast 5

Follow directions on packaging:

Orange Juice
Biscuit Mix
Biscuit Gravy Mix, Peppered

Bring to serving temperature:

Orange Juice - Chill if possible
Pears - Chill if possible
Bacon

Requires hot water for meal:

Coffee
Tea
Cocoa
Grits

WESTERN STYLE SCRAMBLED EGGS

Yield: 50 – 3/4 cup servings

Method:

1. Rehydrate scrambled egg mix according to package instructions.
2. Rinse, drain and dice ham.
3. Re-hydrate onions and peppers.
4. Combine ingredients and grill.
5. Ensure internal temperature of 145°F or higher. Hold for service at 135°F or higher.

Preparation Instructions for UGR-M Breakfast 6

Follow directions on packaging:

Apple Juice
Scrambled Egg Mix – NOTE THAT GRILLING IS THE PREFERRED METHOD
Hash Browns
Creamed Turkey Sausage Gravy

Bring to serving temperature:

Apple Juice- Chill if possible
Fruit Cocktail - Chill if possible

Requires hot water for meal:

Coffee
Cappuccino, French Vanilla
Oatmeal

HAM & EGG BREAKFAST FRIED RICE

Yield: 50 – 1-1/4 cup servings

Ingredients:

Rice, Brown	1 – 5 lb. bag
Ham Shanks	2 – No. 3 can
Egg Mix, Rehydrated	3 pouches
Mixed Vegetables	1 - No. 10 can
Onions, Dehydrated, Chopped	1 - 1.62 oz. bottle
Fried Rice Seasoning	5 - 1.75 oz. foil laminate packages
Soy Sauce (to taste)	1 - 4 to 10 oz. bottle

Method:

1. Cook rice according to package instructions (6 quarts water).
2. Rehydrate eggs as instructed on package
3. Rehydrate onions.
4. Rinse, drain and dice ham.
5. Melt ½ cup shortening on grill.
6. Cook eggs and push to back of grill.
7. Melt an additional 1/2 cup shortening. Add rice and onions. Cook until sizzling hot.
8. Add seasoning packets, ham and vegetables; stir to combine. Mix in cooked eggs, chopping eggs as you mix.
9. Season with soy sauce and pepper to taste.
10. Heat fried rice to 145°F or higher. Hold for serving at 135°F or higher.

Preparation Instructions for UGR-M Breakfast 6 - Continued

APPLE COFFEE CAKE:

Ingredients:

Yellow Cake Mix	1 – No. 10 can
Pie Filling, Apple	1 – No. 10 can
Confectioners Sugar	2 cups
Milk (if available, or use water)	3-4 Tbs. milk

Method:

1. Prepare yellow cake mix according to package directions.
2. Pour approximately 2/3rd of the prepared mix into a sheet pan.
3. Spoon pie filling evenly over cake mix.
4. Spoon remaining cake mix over top.
5. Drag a spatula through the cake mix and pie filling to distribute pie filling. DO NOT completely stir all together.
6. Bake in moderate oven (350°F) for 45-50 minutes until lightly browned.
7. While cake is baking, prepare the icing by mixing the confectioners sugar and milk until smooth consistency.
8. Drizzle icing over cooled cake.

Preparation Instructions for UGR-M Breakfast 7

Follow directions on packaging:

Orange Juice
Pancake Mix

Bring to serving temperature:

Orange Juice - Chill if possible
Tortillas - Warm
Turkey Sausage Links

Requires hot water for meal:

Coffee
Tea
Cappuccino, Irish Cream

WESTERN STYLE SCRAMBLED EGGS

Yield: 50 – 3/4 cup servings

Method:

1. Rehydrate scrambled egg mix according to package instructions.
2. Rinse, drain and dice ham.
3. Re-hydrate onions and peppers.
4. Combine ingredients and grill.
5. Ensure internal temperature of 145°F or higher. Hold for service at 135°F or higher.

BLUEBERRY COFFEE CAKE

Ingredients:

Yellow Cake Mix	1 – No. 10 can
Pie Filling, Blueberry	1 – No. 10 can
Confectioners Sugar	2 cups
Milk (if available, or use water)	3-4 Tbs. milk

Method:

1. Prepare yellow cake mix according to package directions.
2. Pour approximately 2/3rd of the prepared mix into a sheet pan.
3. Spoon pie filling evenly over cake mix.
4. Spoon remaining cake mix over top.
5. Drag a spatula through the cake mix and pie filling to distribute pie filling. DO NOT completely stir all together.
6. Bake in moderate oven (350°F) for 45-50 minutes until lightly browned.
7. While cake is baking, prepare the icing by mixing the confectioners sugar and milk until smooth consistency.
8. Drizzle icing over cooled cake.

Preparation Instructions for UGR-M Dinner 1

BEEF AND GRAVY WITH BISCUIT TOPPING

Yield: 50 servings

Each Serving: 1 cup beef chunks + gravy + biscuit

Ingredients:

Beef Chunks, in Broth	7 - No. 3 can
Brown Gravy Mix, Instant	2 - 16 oz. foil laminate bags (makes 1 gallon each)
Biscuit mix	1 - No. 10 can or 5 lb. box

Method:

1. Open cans of beef chunks (if needed, heat to melt fat) and drain beef well.
2. In pan, prepare gravy mix according to package directions.
3. Add beef chunks to gravy in pan.
4. Prepare biscuit mix according to package directions.
5. Drop biscuit dough by heaping tablespoons evenly over beef and gravy mixture.
6. Cover and bake in moderate oven (350°F) until heated thoroughly, about 45 minutes.
Ensure internal temperature of 145°F or higher. Hold for service at 135°F or higher.

Follow directions on packaging:

Mashed Potatoes
Orange Sports Drink Base

Bring to serving temperature:

Fruit Cocktail - Chill if possible
Orange Sports Drink Base - Chill if possible
Peas & Carrots - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared peas & carrots.

Requires hot water for meal:

Coffee

SNICKERDOODLES

Ingredients:

Sugar Cookie Mix	1 - No. 10 can
Sugar, Granulated	1 cup
Cinnamon	2 teaspoons

Method:

1. Prepare sugar cookie mix as directed on can.
2. Mix sugar and cinnamon together in bowl.
3. Roll balls of sugar cookie dough (approx. 1 oz. or #30 cookie scoop) in cinnamon sugar mixture.
4. Bake in moderate oven (350°F) for 9-11 minutes.

Preparation Instructions for UGR-M Dinner 2

CHICKEN CREOLE

Yield: 50 servings

Each Serving: 2/3 cup

Ingredients:

Chicken, Canned, Drained, Diced	4 - No. 3 can
Creole Sauce	3 - 69 oz. bottles (1 gallon, 2.5 quarts)
Hot Sauce	2/3 - 3 fl. oz. bottle

Method:

1. Open cans and drain chicken well. Dice chicken.
2. In pan, combine Creole sauce, 4 Tbsp. hot sauce and diced chicken.
3. Cover and bake in moderate oven (350°F) for 45 minutes. Ensure an internal temperature of 165°F or higher for 15 seconds. Hold for service at 135°F or higher.
4. Cook rice according to package instructions. Hold for service at 135°F or higher.

Follow directions on packaging:

Brown Rice
Cornbread Mix
Oatmeal Cookie Mix
Grape Sports Drink Base

Bring to serving temperature:

Fruit Cocktail – Chill if possible
Grape Sports Drink Base – Chill if possible
Corn - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared corn.

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-M Dinner 3

BOURBON BBQ BEEF

Yield: 50 servings

Each Serving: 1 cup

Ingredients:

Beef Chunks, in Broth	9 - No. 3 can
BBQ Sauce, Bourbon Flavored	2 – 64 oz. plastic bottles

Method:

1. Open cans of beef chunks in broth and heat contents in pan until fat is melted. Break apart beef chunks while heating to give a shredded appearance.
2. Remove from heat and drain excess broth. Save drained broth for use in step 3.
3. Return drained beef to pan; add 12-1/2 cups of bbq sauce and add back drained beef broth as necessary to increase moisture and bring to desired consistency. Heat mixture of beef, bbq sauce, and drained broth, breaking apart beef further to achieve shredded appearance to an internal temperature of 145°F or higher for 15 seconds.
4. Hold for service at 135°F or higher.

Follow directions on packaging:

Potatoes Au Gratin
Jalapeño Cornbread (add 1 - 4 oz. can, drained and diced Jalapeño peppers)
Brownie Mix (after mixing, fold in 2 bags Candy Coated Peanut Butter Disks)
Fruit Punch Sports Drink Base

Bring to serving temperature:

Applesauce - Chill if possible
Fruit Punch Sports Drink Base - Chill if possible
Green Beans - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared green beans.

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-M Dinner 4

CHICKEN A LA KING

Yield: 50 servings

Each Serving: 1-1/4 cups chicken with gravy
+ biscuit

Ingredients:

Chicken, Canned, Drained, Diced	4 - No. 3 can
Gravy Mix, Chicken, Instant	1 - 16 oz. foil laminate bag (1 gallon yield)
Mixed Vegetables, Canned, Drained	1 - No. 10 can
Biscuit Mix	1 - No. 10 can or 5 lb. box

Method:

1. Open cans and drain chicken and mixed vegetables well. Dice chicken.
2. In pan, prepare gravy according to package directions. Add diced chicken and mixed vegetables to gravy, stir to combine.
3. Add water to biscuit mix according to package directions. Pour biscuit batter evenly over chicken/vegetable mixture.
4. Cover and bake in moderate oven (350°F) for 45 minutes. Ensure an internal temperature of 165°F or higher for 15 seconds. Hold for service at 135°F or higher.
5. Cook rice according to package instructions. Hold for service at 135°F or higher.

Follow directions on packaging:

Rice, Parboiled, Long Grain
Biscuit Mix
Yellow Cake Mix
Chocolate Icing
Mixed Berry Sports Drink Base

Bring to serving temperature:

Pears - Chill if possible
Mixed Berry Sports Drink Base - Chill if possible
Carrots - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared carrots.

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-M Dinner 5

SOUTHWEST CHICKEN ALFREDO

Yield: 50 servings

Each Serving: 1-1/2 cups

Ingredients:

Alfredo Sauce Mix, Instant	2 - 16 oz. foil laminate bags
Black Beans, Drained	1 - No. 10 can
Corn	2 - No. 10 can
Peppers, Jalapeño, Drained	1 - 4 oz. can
Chicken, Canned, Drained, Diced	4 - No. 3 can
Southwest Seasoning	1 - 4.6 oz. bag
Salsa, Chunky	1 - 64 oz. plastic bottle
Pasta, Linguini	6 - 1 lb. box/bag

Method:

1. Open cans and drain black beans, corn, and Jalapeño peppers well.
2. In a colander, rinse black beans in cool water and drain well again.
3. Open cans and drain chicken well. Dice chicken.
4. In pan, prepare Alfredo sauce according to package instructions.
5. Add black beans, corn, Jalapeño peppers, chicken, salsa, and Southwest seasoning to pan, stir to combine.
6. Heat Southwestern Chicken Alfredo to ensure an internal temperature of 165°F or higher for 15 seconds. Hold for service at 135°F or higher.
7. Cook linguini according to package instructions. Hold for service at 135° F or higher.

Follow directions on packaging:

Cornbread Mix
Orange Sports Drink Base

Bring to serving temperature:

Pudding, Chocolate – Chill if possible
Orange Sports Drink Base – Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-M Dinner 5 - Continued

BLUEBERRY PEACH COBBLER

Ingredients:

Pie Filling, Blueberry	1 – No. 10 can
Peaches, Sliced	1 – No. 10 can
Yellow Cake Mix	1 – No. 10 can
Cinnamon, Ground	4 Tbsp.
Brown Sugar	2 cups
Butter Granules	1 - 57 g. pkg.

Method:

1. Pour one half of the blueberry pie filling evenly into each of (2) full steam table pans (12 x 20 x 2-1/2 inches).
2. Spoon one half can of the sliced peaches with juices evenly over the blueberry pie filling in each steam table pan.
3. Sprinkle cake mix and cinnamon evenly over each steam table pan of blueberry pie filling and peaches mixture.
4. Drag spatula through mixture across each pan to lightly combine. DO NOT completely stir all together.
5. Sprinkle 1 cup brown sugar evenly over top of each pan.
6. Rehydrate dried butter granules with 2 cups warm water. Drizzle 1 cup rehydrated butter granules evenly over top of mixture in each pan.
7. Bake in moderate oven (325°F) for 50-55 minutes.

Preparation Instructions for UGR-M Dinner 6

BEEF STROGANOFF

Yield: 50 servings

Each Serving: 1 cup beef stroganoff + 1 biscuit

Ingredients:

Brown Gravy Mix, Instant	2 - 16 oz. foil laminate bags (makes 1 gallon ea)
Beef Chunks, in Broth	7 - No. 3 can
Onions, Dehydrated, Chopped	1 - 1.62 oz. bottle
Mushrooms, Canned, Sliced	2 - No. 10 cans
Sour Cream Mix, Instant	1 - 17.6 oz. foil laminate bag
Pasta, Linguini	6 - 1 lb. box or bag

Method:

1. In pan, prepare gravy mix according to instructions.
2. Add beef chunks with broth and dehydrated onions to prepared gravy in pan.
3. Open can and drain mushrooms. Add mushrooms to beef and gravy mixture. Simmer, covered, 15 minutes stirring occasionally.
4. Prepare sour cream according to instructions on package. Add to beef and mushroom mixture.
5. Heat beef stroganoff to an internal temperature of 145°F or higher for 15 seconds. Hold for service at 135°F or higher.
6. Cook linguini according to package instructions. Hold for service at 135° F or higher.

Follow directions on packaging:

Biscuit Mix
Brownie Mix
Grape Sports Drink Base

Bring to serving temperature:

Pears - Chill if possible
Grape Sports Drink Base- Chill if possible
Green Beans - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared green beans.

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-M Dinner 7

Follow directions on packaging:

Buffalo Style Mac and Cheese with Chicken, Dehydrated

Biscuit Mix

Orange Beverage

Bring to serving temperature:

Vanilla Pudding - Chill if possible

Orange Sports Drink Base - Chill if possible

Peas - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared peas. Buffalo Style Mac and Cheese with Chicken, Dehydrated- prepare according to package instructions. Hold for service at 135° F or higher.

Requires hot water for meal:

Coffee

APPLE COBBLER

Ingredients:

Pie Filling, Apple	2 – No. 10 cans
Yellow Cake Mix	1 – No. 10 can
Cinnamon, Ground	4 Tbsp.
Brown Sugar	2 cups
Butter Granules	1 - 57 g. pkg.

Method:

1. Pour total contents of No. can apple pie filling evenly into each (2) full steam table pans (12 x 20 x 2-1/2 inches).
2. Sprinkle cake mix and cinnamon evenly over each steam table pan of apple pie filling.
3. Drag spatula through mixture across each pan to lightly combine. DO NOT completely stir all together.
4. Sprinkle 1 cup brown sugar evenly over top of each pan.
5. Rehydrate dried butter granules with 2 cups warm water. Drizzle 1 cup rehydrated butter granules evenly over top of mixture in each pan.
6. Bake in moderate oven (325°F) for 50-55 minutes.

Preparation Instructions for UGR-M Dinner 8

MEXICAN CHICKEN MACARONI

Yield: 50 servings

Each Serving: 1-1/2 cups (12-1/2 oz.)

Ingredients:

Macaroni, Elbow	3 - 1 lb. boxes
Salsa, Chunky	2 - 64 oz. plastic bottles
Chicken, Canned, Drained, Diced	4 - No. 3 can
Corn, Whole Kernel, Canned, Drained	1 - No. 10 can
Black Beans, Canned, Rinsed, Drained	1 - No. 10 can
Southwest Seasoning	1 - 4.6 oz. bag
Cheese, American, Processed, Dehydrated	1 - 32 oz. foil laminate bags
Water to Re-Hydrate Cheese	1 quart

Method:

1. Cook macaroni according to package instructions. Hold at 135°F or higher for use in Step 4.
2. Open cans and drain corn, black beans, and chicken well. Dice chicken.
3. In pan, heat salsa, macaroni, corn, black beans, chicken, and 2/3 cup Southwest seasoning. Stir to blend well. Simmer, covered, for 10 to 15 minutes, stirring occasionally.
4. Re-hydrate cheese and drop by heaping tablespoons evenly over Mexican Chicken Macaroni.
5. Bake, uncovered, in a moderate oven (350°F) 10 to 15 minutes or until lightly browned and bubbly. Ensure an internal temperature of 165°F or higher for 15 seconds. Hold for service at 135°F or higher.

Follow directions on packaging:

Cornbread Mix (add 1 - 4 oz. can, drained and diced jalapeño peppers)
Oatmeal Cookie Mix (after mixing, fold in 2 bags Candy Coated Milk Chocolate Disks)
Fruit Punch Sports Drink Base

Bring to serving temperature:

Pears - Chill if possible
Fruit Punch Sports Drink Base - Chill if possible
Carrots - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared carrots.

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-M Dinner 9

BAKED CHICKEN AND RICE

Yield: 50 servings

Each Serving: 3/4 cup chicken and rice
+ 1/4 cup of gravy

Ingredients:

Rice, Brown	1- 5 lb. bag
Chicken, Canned, Drained, Diced	4 - No. 3 can
Gravy Mix, Chicken, Instant	1 - 16 oz. foil laminate bag (1 gallon yield)
Onions, Dehydrated, Chopped	1/2 - 1.62 oz. bottle (4-1/4 teaspoons)

Method:

1. Cook rice according to package instructions. Hold at 135°F or higher.
2. Prepare gravy according to package directions. Add 4-1/4 tsp. dehydrated onions.
3. Open cans and drain chicken well. Dice chicken.
4. Add chicken and cooked rice to onions and gravy, stir to combine. Bake in moderate oven (350°F) for 45 minutes or until brown. Ensure an internal temperature of 165°F for 15 seconds. Hold for service at 135°F or higher.
5. Add salt and pepper to taste.

APPLE CRISP

Ingredients:

Pie Filling, Apple	2 – No. 10 cans
Oatmeal Cookie Mix	1 – No. 10 can or box, 5 lb.

Method:

1. Pour contents of one can of apple pie filling into each of (2) full steam table pans (12x20x2-1/2 inches).
2. Prepare oatmeal cookie mix according to package directions.
3. Crumble 1/2 oatmeal cookie mix over apple pie filling in each pan.
4. Bake in moderate oven (350°F) for 40 minutes until bubbling and lightly browned.

Follow directions on packaging:

Biscuit Mix
Mixed Berry Sports Drink Base

Bring to serving temperature:

Vanilla Pudding - Chill if possible
Peaches - Chill if possible
Mixed Berry Sports Drink Base – Chill if possible
Mixed Vegetables - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared mixed vegetables.

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30 September 2021
SUPERSEDING
ACR-MC-01
16 September 2014

Preparation Instructions for UGR-M Dinner 9 - Continued

Requires hot water for meal:
Coffee

Preparation Instructions for UGR-M Dinner 10

SPAGHETTI WITH MEATBALLS

Yield: 50 servings

Each Serving: 1 cup pasta + 5 meatballs + 1 cup sauce

Ingredients:

Meatballs in Sauce	8 - No. 3 can
Tomato Paste	2 - 12 oz. cans
Italian Seasoning	1 - 0.75 oz. bottle
Pasta, Spaghetti	6 - 1 lb. boxes

Method:

1. In pan, combine meatballs in sauce, tomato paste and Italian seasoning; stir to blend.
2. Bring mixture to boil; reduce heat, simmer, covered for 15 to 20 minutes. Stir frequently to prevent sticking. Ensure an internal temperature 155°F or higher for 15 seconds. Hold for service at 135° F or higher.
3. Cook spaghetti according to package instructions. Hold for service at 135° F or higher.

GARLIC CHEESE BISCUITS

Ingredients:

Biscuit Mix	1 – No. 10 can or box, 5 lb.
Cheddar Cheese Shreds, Dehydrated	2 - 24 oz. foil laminate bags
Garlic Powder	1 - 1.1 oz. bottle

Method:

1. Combine biscuit mix, cheese shreds and 4 Tbsp. garlic powder.
2. Prepare biscuits as instructed on package.

GARLIC BUTTER

Method:

1. Add 1 - 57 g. package dried Butter Granules to 2 cups warm water. Add 1 tsp. of garlic powder and mix well. Brush over warm biscuits. **Note:** If butter is available, melt 1 cup butter with 1 tsp garlic powder. Brush over warm biscuits.

Follow directions on packaging:

Orange Sports Drink Base
Spice Cake Mix
White Icing

Bring to serving temperature:

Fruit Cocktail - Chill if possible
Chocolate Pudding – Chill if possible
Orange Sports Drink Base – Chill if possible

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Preparation Instructions for UGR-M Dinner 10 - Continued

Green Beans - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared green beans.

Requires hot water for meal:
Coffee

Preparation Instructions for UGR-M Dinner 11

CHICKEN WITH STUFFING AND GRAVY

Yield: 50 servings

Each Serving: 1 cup

Ingredients:

Gravy Mix, Chicken, Instant	1 - 16 oz. foil laminate bag (1 gallon yield)
Black Pepper	4 Tbsp.
Chicken, Canned, Drained, Diced	4 - No. 3 cyl. can, 48 oz.
Stuffing Mix for Chicken	3 - 28 oz. boxes

Method:

1. Prepare gravy according to package directions. Stir 4 Tbsp. black pepper into gravy.
2. Open cans and drain chicken well. Dice chicken and add to seasoned gravy in pan.
3. Prepare stuffing according to package directions. Spread prepared stuffing over chicken and seasoned gravy mixture.
4. Cover and bake in moderate oven (350°F) about 20 minutes. Continue to bake uncovered for an additional ten minutes or until heated thoroughly. Ensure an internal temperature of 165°F. Hold for service at 135°F or higher.

Follow directions on packaging:

Mashed Potatoes
Oatmeal Cookie Mix
Mixed Berry Sports Drink Base

Bring to serving temperature:

Pears - Chill if possible
Mixed Berry Sports Drink Base - Chill if possible
Carrots - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared carrots.

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-M Dinner 12

Follow directions on packaging:

Chili Con Carne, Dehydrated

Rice

Cornbread Mix

Sugar Cookie Mix (after mixing, fold in 2 bags Candy Coated Milk Chocolate Disks)

Orange Sports Drink Base

Bring to serving temperature:

Fruit Cocktail - Chill if possible

Chocolate Pudding - Chill if possible

Orange Sports Drink Base - Chill if possible

Corn - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared corn.

Chili Con Carne, Dehydrated- prepare according to package instructions. Hold for service at 135° F or higher.

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-M Dinner 13

SHRIMP AND CHICKEN LO MEIN

Yield: 50 Servings

Each Serving: 1-1/2 cups

Ingredients:

Shrimp, Dehydrated	2 - No. 10 cans
Chicken, Drained and Diced	4- No. 3 cans
Chili Garlic Sauce	2 - 64 oz. plastic bottles
Carrots	1 - No. 10 can
Baby Corn	1 - No. 10 can
Water Chestnuts	1 - No. 10 can
Pasta, Linguini	6 - 1 lb. box/bag

Method:

1. Rehydrate shrimp according to package instructions. Drain and set aside.
2. Open cans and drain chicken well. Dice chicken.
3. Open cans and drain carrots, baby corn and water chestnuts well.
4. In pan, add carrots, baby corn and water chestnuts, and Chili Garlic Sauce. Stir to blend.
5. Simmer, covered, 15 minutes, stirring occasionally.
6. Add diced chicken and shrimp to chili garlic sauce and vegetable mixture.
7. Cook linguini according to package instructions. Drain well.
8. Add linguini to shrimp, chicken and vegetables in pan. Stir to blend.
9. Simmer, covered, 5 minutes stirring occasionally. Ensure an internal temperature of 165°F or higher for 15 seconds. Hold for service at 135°F or higher.

Follow directions on packaging:

Biscuit Mix
Yellow Cake Mix
Chocolate Frosting Mix
Grape Sports Drink Base

Bring to serving temperature:

Peaches - Chill if possible
Grape Sports Drink Base - Chill if possible

Requires hot water for meal:

Coffee

Preparation Instructions for UGR-M Dinner 14

WHITE BEAN CHICKEN CHILI

Yield: 50 servings

Each Serving: 1-1/2 cup (13 ounces)

Ingredients:

Chicken, Canned, Drained, Diced	4 - No. 3 can
White Beans, Great Northern, Canned, Drained	4 - No. 10 cans (yield 2-1/2 gallons)
Jalapeño Peppers, Canned, Sliced	2 - 4 oz. cans
Salsa, Chunky	3 - 64 oz. plastic bottles (1-1/2 gallons)
Onions, Dehydrated, Chopped	2 - 1.62 oz. bottles
Southwest Seasoning	2 - 4.6 oz. bags

Method:

1. Open cans and drain chicken, white beans, and Jalapeño peppers well. Dice chicken and Jalapeño peppers.
2. In pan, heat salsa, dehydrated onions, Jalapeño peppers and Southwest seasoning. Stir to blend. Simmer, covered, 5 minutes, stirring occasionally.
3. Add chicken and white beans to the seasoned tomato sauce. Simmer, covered, 15 minutes stirring occasionally. Ensure an internal temperature of 165°F or higher for 15 seconds. Hold for service at 135°F or higher.
4. Cook rice according to package instructions. Hold for service at 135° F or higher.

Follow directions on packaging:

Rice
Cornbread Mix
Brownie Mix
Fruit Punch Sports Drink Base

Bring to serving temperature:

Vanilla Pudding - Chill if possible
Pears - Chill if possible
Fruit Punch Sports Drink Base - Chill if possible
Green Beans - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter Granules to prepared green beans.

Requires hot water for meal:

Coffee