

## **SECTION C**

The Unitized Group Ration - Marine (UGR-M) provides a breakfast or a lunch/dinner meal to 50 individuals. There are four breakfast and ten 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-03, 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 and Poultry Bacon, Precooked, Sliced, Shelf Stable	A-A-20081H
Pork, Cured, 150 Slices	Species I, Curing agents 2, Package size (3)
Beef Chunks, Canned in Beef Broth, No. 3 Can 48 oz.	8905-01-568-6928
Breakfast Scramble with Plant Based Chorizo, Fully Cooked, No. 10 Can, Shelf Stable, Freeze-Dried	8940-01-725-1589
Buffalo Style Macaroni and Cheese with Chicken Breast Meat, Dehydrated, Cooked, Packaged in a No. 10 Can	PCR-B-063
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

TABLE I. Components - Continued

Component	Reference
Egg Mix, Reduced Cholesterol, Pasteurized, Uncooked, Dehydrated, Packaged in a Boil-In-Bag (BIB)	PCR-E-017B
Large Opening Fitment and Cap	Class 2
BIB with Center Seal	Type I
Freeze-Dried or Spray-Dried	Style A or B
Fettuccine Alfredo Chicken, Fully Cooked, Animal Protein, No. 10 Can, Shelf Stable, Freeze-Dried	8940-01-725-1521
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
Pad Thai Chicken, Fully Cooked, Animal Protein, No. 10 Can, Shelf Stable, Freeze-Dried	8940-01-725-1542
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-20134D
Black Beans, in Brine, Meatless	Type I, Class K, Style 1
Hominy Grits, Instant	8920-01-623-6441
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, Spaghetti, Dry, Thin, 10" Long Form	8920-01-623-6299

TABLE I. Components - Continued

Component	Reference
Potatoes, White, Dehydrated	A-A-20032H
Mashed (Rapid Rehydrating, Instant), Agglomerates (Mashed Potato Mixes)	Type I, Style C
Shreds, Cooked	Type IV, Option 5
Other, Potato casserole, Au Gratin, Cooked, With Dairy Ingredients	Type V, Option 5 and Option 10
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
Tortillas, Packaged in a Flexible Pouch, Plain	PCR-T-008B, Flavor 1
<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, Whole Kernel, Canned	US Grade Standard,
Conventional, Golden	Varietal a, Color a, Grade A
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
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

TABLE I. Components - Continued

Component	Reference
<u>Desserts</u>	
Candy and Chocolate Confections	A-A-20177G
Pan Coated Candy	Type IV
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,	A-A-20051F, Type I,
No. 10 Can, Chocolate	Container Size 7, Flavor C
Vanilla	Flavor I
<u>Fruits</u>	
Applesauce	US Grade Standard,
Natural Color, Natural Flavor,	Color a, Flavor a,
Sweetened, Regular	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	US Grade Standard,
Slices, Light Syrup or Natural Juices	Style c, Grade A
Pears, Bartlett, Canned	US Grade Standard,
Halves, Light Syrup or Natural Juices	Style a, Grade A
Pie Fillings, Fruit, Prepared, Regular, No. 10 Can	A-A-20161D, Type I
Apple	Flavor A
Blueberry	Flavor C
<u>Beverages</u>	
Cocoa Beverage Powder	A-A-20189C
Sugar Sweetened, Without Marshmallows	Type I, Style B,
Milk Chocolate	Flavor A

TABLE I. Components - Continued

Component	Reference
Coffee, Roasted, Filter Pack, Ground, Arabica Blend, Vacuum, Sealed and Waterproof	8955-01-519-5603
Drink Mixes, Coffee (Unflavored and Flavored)	A-A-20336B
Flavored Instant Cappuccino, Regular	Type V, Style A
French Vanilla	Flavor 1
Irish Cream	Flavor 4
Juice, Apple, Concentrate, Shelf Stable, 100% Juice, 11.5 oz. Can	8915-01-623-6133
Juice, Fruit, Powdered, Packaged in a Group Serving Pouch	PCR-J-002B
Grape, Sweetened	Flavor 1, Design G
Orange, Unsweetened	Flavor 2, Design G
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
<u>Other Food Items</u>	
Catsup, Tomato	US Grade Standard,
Grade A, 20 oz. Plastic Bottle	Grade A
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

TABLE I. Components - Continued

Component	Reference
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
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,	Type I, Pungency B,
Chunky, Regular,	Style 2, Sodium level (1),
No Added Thickeners	Thickener (a),
Conventional, 64 oz. Plastic Bottle	Agricultural Practice (i)
Sauce, BBQ, Bourbon, 64 fl. oz. Plastic Bottle	8950-01-623-6703
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 Can with Resealable Plastic Lid	A-A-20100D, Type I
Soy Sauce	A-A-20087D
Non-Fermented, Light in Sodium or Fermented, Red. Sodium	Type III or IV

TABLE I. Components - Continued

Component	Reference
Spices and Spice Blends	A-A-20001C
Cinnamon, Ground	Type I, Spice I, Form 1
Italian Seasoning	Type II, Blend H
Southwest Seasoning	Type II, Blend O
Sugar, White, Refined, and Sugar, Brown, Conventional,	A-A-20135E, Agricultural Practice 1,
White (Refined), Granulated (Fine or Extra Fine) or (Superfine), 20 oz. Box	Type I, Style A or B
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	8105-01-714-5930
Cup, Disposable: Lid, Disposable Cup	A-A-2577B
Hot Drink, Round, Two-Piece, Plastic Lined, Green or Tan/Sand (9 Ounce Only) Outer Surface	Type I, Style A, Class 3, Color 9 oz.
Dining Packet, Food Container, Modified, With Biobased Fork, Knife and Spoon	A-A-3012A 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 4
Tea Bags	100 ct. box	1: Menu 2, 4
Cocoa Beverage Powder	16 packets per box	1: Menu 1, 3
Grits	12 packets per box	2: Menu 1, 3
Oatmeal, Variety Pack	12 packets per box	1: Menu 2, 4
Drink Mix, Cappuccino	1 oz. packet, 25 per bag	1: Irish Cream, Menu 2 1: Fr. Vanilla, Menu 4
Egg Mix	2 BIB pouches per box	1: Menu 1, 3, 4
Potato, Hash Browns	40 oz. box	2: Menu 1, 3
Syrup, Imitation Maple Flavored	12 oz. plastic bottle	5: Menu 4
Pancake Mix	5 lb. can or box	1: Menu 4
Grape Jelly	20 oz. plastic bottle	1: Menu 1, 3
Strawberry Jam	20 oz. plastic bottle	1: Menu 2, 4
Salt and Pepper	Twin pack, (4 oz. salt, 1.5 oz. pepper)	1: Menu 1 through 4
Shortening	1 lb. can	1: Menu 1 through 4
Sugar, Confectioners	1 lb. box	1: Menu 2, 3, 4
Hot Sauce, Extra Hot 4x	3 oz. bottle	1: Menu 1 through 4
Catsup	20 oz. plastic bottle	1: Menu 1 through 4
Creamer	3 g. packet, 25 per bag	1: Menu 1, 3
Trays, Mess	25 per bag	2: Menu 1 through 4
Dining Packets	25 per bag	2: Menu 1 through 4
Paper Cups	25 per bag	3: Menu 1 through 4
Trash Bags	4 per package	1: Menu 1 through 4
Gloves	10 per package	1: Menu 1 through 4



**UGR - M BREAKFAST MENU 1**

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	Group serving pouch, 16.6 oz.	3

**UGR - M BREAKFAST MENU 2**

Component	Unit of Issue	Quantity
Veggie Chorizo Breakfast Scramble	No. 10 Can	5
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	Group serving pouch, 16.6 oz.	3

**UGR - M BREAKFAST MENU 3**

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
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 4**

Component	Unit of Issue	Quantity
Ham Shanks	No. 3 can	2
Onions, Dehydrated, Chopped	1.62 oz. bottle	1
Green and Red Peppers, Diced Dehydrated	4.25 oz. package	1
Tortillas	50 count bag	1
Black Beans	No. 10 Can	1
Salsa, Chunky	64 oz. plastic bottle	1
Turkey Sausage Links	No. 10 can	2
Yellow Cake Mix	Can or box, 5 lb.	1
Blueberry Pie Filling	No. 10 can	1
Grape Juice	Group serving pouch, 16.6 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
Peanut Butter & Strawberry Jam	Twin pack, 12 per bag	2: Menu 1, 5, 9
Salt and Pepper	Twin pack, (4 oz. salt, 1.5 oz. pepper)	1: Menu 1 through 10
Coffee, Filter Pack	1.25 oz. bags, 5 per bag	1: Menu 1 through 10
Creamer	3 g. packet, 25 per bag	1: Menu 1, 3, 5, 7, 9
Sports Drink Base	21 oz. bag	3: Orange - Menu 1, 5, 9 3: Grape - Menu 2, 6 3: Fruit Punch - Menu 3, 7, 10 3: Mixed Berry - Menu 4, 8
Hot Sauce, Extra Hot 4x	3 oz. bottle	1: Menu 1 through 10
Trays, Mess	25 per bag	2: Menu 1 through 10
Dining Packets	25 per bag	2: Menu 1 through 10
Paper Cups	25 per bag	3: Menu 1 through 10
Trash Bags	4 per package	1: Menu 1 through 10
Gloves	10 per package	1: Menu 1 through 10

**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, Pieces	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, Pan Coated Peanut Butter Disks	15 oz. bag	2
Applesauce	No. 10 can	2

**UGR - M LUNCH/DINNER MENU 4**

Component	Unit of Issue	Quantity
Chicken, Pieces	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, Pieces	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
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 7**

Component	Unit of Issue	Quantity
Pad Thai with Chicken	No. 10 can	5
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, Pan Coated Milk Chocolate Disks	12.6 oz. bag	2
Pears	No. 10 can	2

**UGR - M LUNCH/DINNER MENU 8**

Component	Unit of Issue	Quantity
Rice, Brown	5 lb. bag	1
Chicken, Pieces	No. 3 can	4
Chicken Gravy Mix, Instant	16 oz. foil bag	1
Onions, Dehydrated, Chopped	1.62 oz. bottle	1
Peas & Carrots	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 9**

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 10

Component	Unit of Issue	Quantity
Fettuccine Alfredo Chicken	No. 10 can	6
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 PG Bacon 1 BG Dining Pkts.	2 CN Peaches Preparation Instructions
1b	2b	3b
3 PO 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

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	3 CN Veggie Chorizo Scramble 1 PG Bacon Preparation Instructions	2 CN Veggie Chorizo Scramble 1 BG Biscuit Gravy Mix, Peppered 1 BG Dining Pkts.
1b	2b	3b
3 PO Orange Juice 1 BX Oatmeal 1 CN Shortening 1 BT Strawberry Jam 1 BT Catsup	2 CN Pears 1 CN/BX Biscuit Mix 1 BX Cappuccino, Irish Cream	1 BX Confectioners Sugar 1 BX Tea Bags 1 BG Dining Pkts.

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 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 2 BX Grits 1 BT Grape Jelly 1 BT Catsup 2 BG Dining Pkts	1 CN Ham Shanks 1 CN Mixed Vegetables	2 BX Hash Browns 1 CN Ham Shanks 1 BX Confectioners Sugar 1 BX Cocoa Bev Powder 5 PG Fried Rice Seasoning

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 Tea Bags	1 BX Eggs 2 BG Dining Pkts. 1 CN Black Beans 1 BX Oatmeal	2 CN Turkey Sausage Links 1 CN/BX Pancake Mix
1b	2b	3b
3 PO Grape Juice 1 CN Shortening 1 BX Cappuccino, Fr. Van. 1 BT Strawberry Jam 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 & Red Pepper, Dehy., Diced	1 BG Tortillas 1 BT Salsa 1 BX Confectioners Sugar 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 Base 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, Pieces 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 Pan Coated Peanut Butter Disks	1 CN/BX Cornbread Mix 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, Pieces 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, Pieces 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
2 CN Buff Mac and Cheese with Chicken 2 BG 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
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 Grape Sports Drink Base 1 BT Cinnamon	1 CN/BX Biscuit Mix 2 CN Apple Pie Filling 1 Salt/Pepper 2 PG Butter Granules

UGR - M LUNCH/DINNER MENU #7		
1a	2a	3a
2 CN Pad Thai with Chicken 2 BG Dining Pkts. Preparation Instructions	2 CN Pears 3 BG Cups 2 BG PB/Grape Jelly 1 BG Creamer	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
1 CN Pad Thai with Chicken 2 CN Carrots	1 CN/BX Cornbread Mix 3 BG Fruit Punch Sports Drink Base 1 CN Jalapeño Peppers	1 CN/BX Oatmeal Cookie Mix 2 CN Pad Thai with Chicken

UGR - M LUNCH/DINNER MENU #8		
1a	2a	3a
4 CN Chicken, Pieces 2 BG Dining Pkts. Preparation Instructions	2 CN Peas & Carrots 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 PG Butter Granules
1b	2b	3b
2 CN Apple Pie Filling 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 #9		
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 1 BG Creamer 2 BG PB/Strawberry Jam

UGR - M LUNCH/DINNER MENU #10		
1a	2a	3a
2 CN Fettuccine Alfredo with Chicken 1 CN/BX Cornbread Mix Preparation Instructions	3 CN Fettuccine Alfredo with Chicken 3 BG Fruit Punch Sports Drink Base	2 BG Trays 1 PG Gloves 1 BT Hot Sauce 1 Salt/Pepper 3 BG Cups
1b	2b	3b
2 CN Green Beans 1 CN Vanilla Pudding	1 CN Fettuccine Alfredo with Chicken 1 CN/BX Brownie Mix 2 BG Dining Pkts.	2 CN Pears 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**

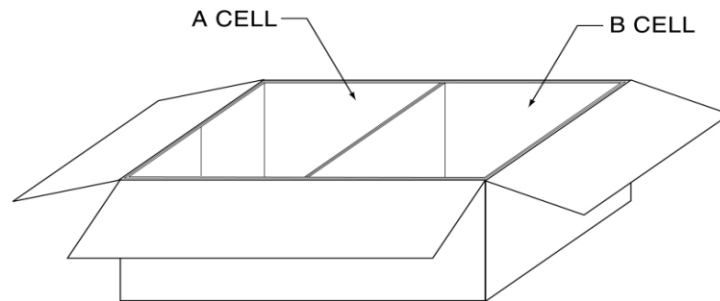
A. Menu marking. The three boxes comprising one menu shall be positioned on the pallet side by side and marked in sequence so that the menu can be identified as one unit (two, three box menu units to a tier). Using either labels or stencils on the top panel, with characters at least 2 inches high, the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

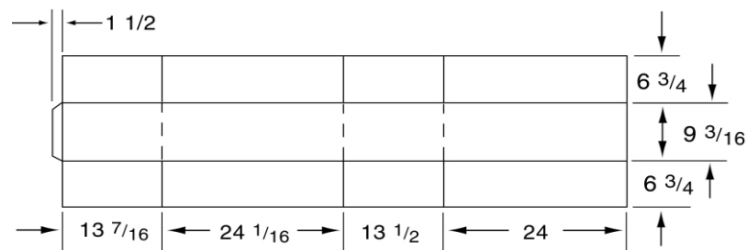
UGR - M      L/D (Lunch/Dinner)    MENU NUMBER \_\_\_\_

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.)**

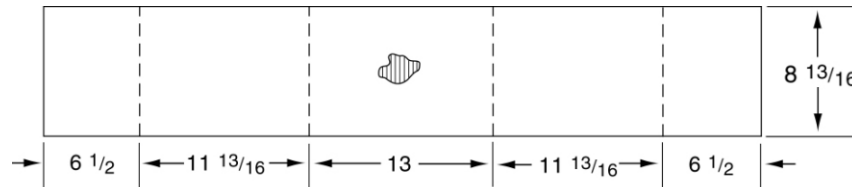


FIGURE 3

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](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)

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-03**  
**7 August 2025**  
**SUPERSEDING**  
**ACR-MC-02**  
**30 September 2021**

## **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

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

Cocoa

Grits

**Preparation Instructions for UGR - M Breakfast 2**

**Follow directions on packaging:**

Veggie Chorizo Breakfast Scramble      **Yield: 50 - 1 cup servings**  
**(Hold for service at 135°F or higher)**

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

Oatmeal

Cappuccino, Irish Cream

### **Preparation Instructions for UGR - M Breakfast 3**

**Follow directions on packaging:**

Apple Juice

Scrambled Egg Mix - NOTE THAT GRILLING IS THE PREFERRED METHOD

Hash Browns

**Bring to serving temperature:**

Apple Juice - Chill if possible

Fruit Cocktail - Chill if possible

**Requires hot water for meal:**

Coffee

Cocoa

Grits

### **HAM & EGG BREAKFAST FRIED RICE**

**Yield: 50 - 1-1/4 cup servings**

**Ingredients:**

Rice, Brown	1 - 5 lb. bag
Ham Shanks	2 - No. 3 cans
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 1/2 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 3 - 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 apple pie filling evenly over cake mix.
4. Spoon remaining cake mix over top.
5. Drag a spatula through the cake mix and apple pie filling to distribute the apples. 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 4**

**Follow directions on packaging:**

Grape Juice  
Pancake Mix

**Bring to serving temperature:**

Grape Juice - Chill if possible  
Tortillas - Warm  
Turkey Sausage Links  
Black Beans, Drained, Warm  
Salsa, Chunky

**Requires hot water for meal:**

Coffee  
Tea  
Cappuccino, French Vanilla  
Oatmeal

### **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. Rehydrate 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 4 - Continued**

**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 cans
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 cans
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 cans
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  
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  
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 cans
Peppers, Jalapeño, Drained	1 - 4 oz. can
Chicken, Canned, Drained, Diced	4 - No. 3 cans
Southwest Seasoning	1 - 4.6 oz. bag
Salsa, Chunky	1 - 64 oz. plastic bottle
Pasta, Linguini	6 - 1 lb. boxes or bags

**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

**Follow directions on packaging:**

Buffalo Style Mac and Cheese with Chicken, Dehydrated  
(Hold for service at 135°F or higher)

**Yield: 50 1 cup servings**

Biscuit Mix  
Grape Beverage

**Bring to serving temperature:**

Vanilla Pudding - Chill if possible  
Grape 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.

**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 cans of 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 7**

**Follow directions on packaging:**

Pad Thai with Chicken, Dehydrated

**Yield: 50 1 cup servings**

**(Hold for service at 135°F or higher)**

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 8**

**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.

**Preparation Instructions for UGR - M Dinner 8 - Continued**

**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

Peas & Carrots - Open cans and pour off half the liquid. Add 1 - 57 g. package dried Butter

Granules to prepared mixed vegetables.

**Requires hot water for meal:**

Coffee



### Preparation Instructions for UGR - M Dinner 9

#### SPAGHETTI WITH MEATBALLS

**Yield: 50 servings**

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

**Ingredients:**

Meatballs in Sauce	8 - No. 3 cans
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

**ACR-MC-03**  
**7 August 2025**  
**SUPERSEDING**  
**ACR-MC-02**  
**30 September 2021**

**Preparation Instructions for UGR - M Dinner 9 - 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 10**

**Follow directions on packaging:**

Fettuccine Alfredo with Chicken

**Yield: 50 - 1 cup servings**

**(Hold for service at 135°F or higher)**

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