

SECTION C

The Unitized Group Ration – Heat & Serve (UGR-H&S) provides a breakfast or a lunch/dinner meal to 50 individuals. There are three breakfast and ten lunch/dinner menus. The UGR-H&S consists of three boxes. Six boxes fit on one tier of a 40 by 48-inch pallet. There are four tiers per pallet. Within the boxes are polymeric trays, cans, bottles, boxes and bags of food, disposable meal trays, dining packets, paper cups and other components.

C-1 ITEM DESCRIPTION

ACR-U-14, UNITIZED GROUP RATION – HEAT & SERVE, ASSEMBLY REQUIREMENTS

C-2 ASSEMBLY REQUIREMENTS

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

TABLE I. Components

<u>Component</u>	<u>Reference</u>
<u>Entrées</u>	
Bacon, Precooked, Sliced, in Flexible Pouch, Institutional Size Pouch (ISP), 150 slices	A-A-20081F , Type II
Beef and Potatoes in Cream Gravy – poly tray	PCR-B-052
Beef, Roasted with Gravy – poly tray	PCR-B-046
Brown Gravy with Meatballs and Pasta – poly tray	PCR-B-058
Burgundy Beef Stew – poly tray	PCR-B-044
Chicken Breast in Gravy – poly tray	PCR-C-032
Chili with Beans – poly tray	PCR-C-034A
Egg Mix, Pasteurized, Uncooked, Dehydrated Packaged in a Boil-In-Bag (BIB) Pouch, Large Opening Fitment and Cap	PCR-E-017A Class 2
Hash, Corned Beef – poly tray	PCR-H-005
Pasta with Ground Hot Italian Sausage – poly tray	PCR-P-041
Pork Sausage Links in Brine – poly tray	PCR-P-015
Pulled Pork in Barbecue Sauce – poly tray	PCR-P-043
Southwestern Style Chicken Chili – poly tray	PCR-S-025
Spaghetti with Meatballs in Sauce – poly tray	PCR-S-012
Taco Filling with Beef – poly tray	PCR-T-010
Turkey Cutlets in Gravy – poly tray	PCR-T-009

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TABLE I. Components - Continued

Component	Reference
<u>Starches</u>	
Cornbread – poly tray	PCR-C-071
Hominy Grits, Enriched, White, Instant, Unflavored 0.8 oz. packets	A-A-20035D , Type I, Style C, Flavor 1
Mashed Potatoes with Brown Gravy – poly tray	PCR-M-007
Oatmeal, Apple Cinnamon – poly tray	PCR-O-007
Oatmeal, Variety Pack, Individual Packets, 12/1.37 oz pkg	8920-01-623- 6286
Rice – poly tray	PCR-R-004A
Rice, White	Type I
Brown Rice	Type III
Brown and Wild Rice Pilaf	Type IV
Sweet Potato Casserole – poly tray	PCR-S-022
Tortillas, Packaged in a Flexible Pouch Plain	PCR-T-008A Flavor 1
<u>Vegetables</u>	
Beans, Green, Canned	US Grade
Whole, French or Cut, Round or Romano	Standard
Small – Large	Style a, d, or e, Type a or b, Size 2 thru 5, Grade A
Carrots, Canned	US Grade
Slices or Quarters	Standard Style b or c, Grade A
Corn, Whole Kernel, Canned	US Grade
Conventional, Golden	Standard Varietal a, Color a, Grade A
Peas & Carrots, Canned	US Grade Standard, Grade A
Vegetables, Mixed, Canned, 5-Way Mix, Carrots, Green Beans, Peas, Corn, Lima Beans With Salt, No. 10 Can	A-A-20120E Type II, Style A,

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Container size 4

Desserts

Apple Dessert – poly tray	PCR-A-003
Blueberry Dessert – poly tray	PCR-B-036
Cakes and Brownies– poly tray	PCR-C-024D ,
Dulce de Leche Cake with White Icing	Type I,
Breakfast Cake with Maple Flavored Syrup	Flavor 3
Yellow Cake with Chocolate Icing	Flavor 4
Apple Spice Breakfast Cake with Apple Fruit Topping	Flavor 5
Red Velvet Cake with White Icing	Flavor 10
Golden Harvest Cake with White Icing	Flavor 12
	Flavor 15

TABLE I. Components - Continued

Component	Reference
Chocolate Cherry Cake with Cherry Fruit Topping	Flavor 17
Carrot Cake with White Icing	Flavor 20
Candy and Chocolate Confections, Pan Coated Candy	A-A20177E ,
Disks, Milk Chocolate, Plain	Type VI,
Disks, Peanut Butter, Plain	Style A, Flavor
	1
	Style A, Flavor
	4
Cookies– poly tray	A-A-20295D
Multiple Serving Package, Regular, Crisp,	Class 2, Type I,
Oatmeal, Chocolate Chip	Bake type a,
Chocolate Chip, Chocolate-Covered-Crunchy-Peanut-	Style I, Flavor
Butter Candy with Chocolate Chips	5
White Chocolate Chip, with Cranberries	Style J, Flavor
	11
	Style Q, Flavor
	2
Nut and Fruit Mix, Nuts and Raisins with Pan Coated	PCR-N-003A ,
Chocolate Disks	Type II
<u>Fruits</u>	
Cranberry Sauce, Canned	US Grade
Jellied	Standard
	Style I, Grade
	A

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Grape, Sweetened, Metal Can	Type I, Style A, Design F
Orange, Unsweetened, Metal Can	Type II, Style B, Design F
Tea Mixes, Instant, Black Tea, Sweetened with Nutritive Sweeteners, Regular (Caffeinated), Lemon, 24 oz. pg Sweetened with Non-Nutritive Sweeteners, Regular (Caffeinated), Peach, 10 pg/bx	A-A-20183D , Variety I, Style A, Type 1, Flavor b Style B, Type 1, Flavor d
<u>Other Food Items</u>	
Catsup, Tomato, Grade A, 20 oz. plastic bottle	US Grade Standard, Grade A
Catsup, Regular, Jalapeno, Mild, Conventional, Plastic Container	A-A-20346B , Type I, Flavor F, Style 1, Agricultural Practice a, Packaging type (1)
Cheese Spread, Cheddar, Fortified, With Jalapeno Peppers Creamer, Nondairy, Dry Regular, Original	PCR-C-039 Type II A-A-20043C Style I, Flavor A
Hot Sauce Extra hot 4x Chili and Lime	A-A-20097F Type II Type VII
Jelly, Fruit, Standardized, Single, Regular, U.S Grade A Strawberry Grape	A-A-20078C , Type I, Style 1, Finished Product Quality a, Kind AA Kind M
Natural Butter Flavor Granules/Sprinkles, Spray Dried, Regular, Granules/Sprinkles, 57 g.	A-A-20351A Type I, Style A,

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Peanut Butter and Grape Jelly Twin Pack	Package 4
Peanut Butter and Strawberry Jam Twin Pack	8930-01-396-4009
	8930-01-436-1912

TABLE I. Components - Continued

Component	Reference
Picante Sauce, Medium	A-A-20259B , Type II
Salsa, Tomato-Based and Salsa Verde, Shelf-Stable Tomato-Based, Mild, Chunky, Regular	A-A-20210C , Type I, Pungency B, Style 2, Sodium level a
<u>Disposables</u>	
Bag, Plastic, Trash	8105-01-521-6616
Cup, Disposable: Lid, Disposable Cup, Hot Drink, Round, Two-Piece, Plastic Lined, Green or Tan/Sand, 9 oz.	A-A-2577B , Type I, Style A, Class 3
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, 5 Compartment Tray, Tan or Sand	A-A-52217C , 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

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Component	Unit of Issue, Servings	Quantity – Menu
Coffee, Filter Pack	5 - 1.25 oz. bags	1
Cocoa Beverage Powder	16 packets per box	1: Menu 2
Drink Mix, Cappuccino	25 – 1 oz. packets per bag	1: Fr. Van, Menu 3 1: Irish Cream, Menu 1
Creamer	3 g. packet, 25 per bag	1
Hot Sauce	3 oz. bottle	1
Trays, Mess	25 per bag	2
Dining Packets	25 per bag	2
Paper Cups	25 per bag	3
Trash Bags	4 per package	1
Gloves	10 per package	1

UGR-H&S BREAKFAST MENU 1

Component	Unit of Issue, Servings	Quantity
Egg Mix	18 per pouch, 3 pouches per box	1
Pork Sausage Links in Brine	18 per tray	2
Beef and Potatoes in Cream Gravy	18 per tray	2
Hominy Grits	12 per box	1
Cake, Apple Spice Breakfast with Apple Fruit Topping	18 per tray	3
Blueberry Dessert	25 per tray	2
Juice, Grape	2-1/2 tall can, 19 oz.	3
Salsa or Picante	48 oz. plastic squeeze bottle	1
Jelly, Grape	22 oz. plastic squeeze bottle	2

UGR-H&S BREAKFAST MENU 2

Component	Unit of Issue, Servings	Quantity
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Egg Mix	18 per pouch, 3 pouches per box	1
Bacon	50 per package	1
Hash, Corned beef	18 per tray	2
Oatmeal, Apple Cinnamon	18 per tray	3
Cake, Golden Harvest with White Icing	18 per tray	3
Juice, Grape	2-1/2 tall can, 19 oz.	3
Catsup, Jalapeno	20 oz. plastic squeeze bottle	2
Jelly, Strawberry	22 oz. plastic squeeze bottle	2

UGR-H&S BREAKFAST MENU 3

Component	Unit of Issue, Servings	Quantity
Egg Mix	18 per pouch, 3 pouches per box	1
Beef and Potatoes in Cream Gravy	18 per tray	2
Bacon	50 per package	1
Oatmeal, Instant	12 per box	1
Cake, Breakfast with Maple Flavored Syrup	18 per tray	3
Apple Dessert	25 per tray	2
Juice, Orange	2-1/2 tall can, 15-1/2 oz.	3
Catsup	20 oz. plastic squeeze bottle	2
Jelly, Grape	22 oz. plastic squeeze bottle	2

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STANDARD LUNCH/DINNER ITEMS

Component	Unit of Issue, Servings	Quantity
Peanut Butter & Grape Jelly	12 twin packs per bag	4: Menu 1, 6, 9
Peanut Butter & Strawberry Jam	12 twin packs per bag	4: Menu 3, 8
Coffee, Filter Pack	5 – 1.25 oz. bags	1
Creamer	3 g. packet, 25 per bag	1: Menu 1, 3, 5, 7, 9,
Beverage Base	24 oz. bag	3: Orange – Menu 3, 7 Grape – Menu 4, 8 Lemonade – Menu 1, 6, 10
Tea, Instant, Nutritive	24 oz. bag	3: Iced Tea, lemon – Menu 2, 5, 9
Beverage Base, Non-Nutritive <u>1/</u>	Min. 10 per box	1: Fruit Punch Lemonade Cranberry Pomegranate
Tea, Instant, Non-Nutritive <u>1/</u>	Min. 10 per box	1: Iced Tea, peach
Hot Sauce, Extra Hot	3 oz. bottle	1: Menu 1, 2, 3, 5, 6, 8, 9, 10
Hot Sauce, Chili and Lime	12 oz. bottle	Menu 4, 7
Butter Granules	57 g. pouch	1
Trays, Mess	25 per bag	2
Dining Packets	25 per bag	2
Paper Cups	25 per bag	3
Trash Bags	4 per package	1
Gloves	10 per package	1

1/ Flavors shall be procured in equal quantities and assembled in a uniform distribution in Menus 2, 4, 6, 8 and 10. The sugar free beverages include fruit punch, lemonade, cranberry pomegranate, beverage bases and peach iced tea.

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UGR-H&S LUNCH/DINNER MENU 1

Component	Unit of Issue, Servings	Quantity
Southwestern Style Chicken Chili	18 per tray	3
Rice, White	18 per tray	3
Corn	No. 10 can	3 2
Fruit Cocktail	No. 10 can	2
Cake, Red Velvet with White Icing	18 per tray	3

UGR-H&S LUNCH/DINNER MENU 2

Component	Unit of Issue, Servings	Quantity
Spaghetti with Meatballs in Sauce	9 per tray	6
Green Beans	No. 10 can	3 2
Cake, Yellow with Chocolate Icing	18 per tray	3
Candy, Pan Coated Disks, Milk Chocolate	48 per box	1
Pears	No. 10 can	2

UGR-H&S LUNCH/DINNER MENU 3

Component	Unit of Issue, Servings	Quantity
Burgundy Beef Stew	18 per tray	3
Rice, Brown	18 per tray	3
Peas and Carrots	No. 10 can	3 2
Cake, Carrot with White Icing	18 per tray	3
Peaches	No. 10 can	2

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UGR-H&S LUNCH/DINNER MENU 4

Component	Unit of Issue, Servings	Quantity
Beef Taco Filling	18 per tray	2
Pulled Pork	18 per tray	2
Rice, White	18 per tray	3
Green Beans	No. 10 can	3 2
Tortillas	2 per pouch	50
Cheese Spread, Jalapeno	24 pouches per bag	2
Salsa or Picante	48 oz. plastic bottle	1
Cake, Dulce de Leche	18 per tray	3

UGR-H&S LUNCH/DINNER MENU 5

Component	Unit of Issue, Servings	Quantity
Chicken Breast in Gravy	9 per tray	6
Rice, Brown and Wild Rice Pilaf	18 per tray	3
Mixed Vegetables	No. 10 can	3 2
Cranberry Sauce	No. 300 can	2
Cookies, White Chocolate Chip with Cranberries	27 per tray	2
Peaches	No. 10 can	2
Nuts and Raisins with Pan Coated Chocolate Disks	9 per pouch	3

UGR-H&S LUNCH/DINNER MENU 6

Component	Unit of Issue, Servings	Quantity
Brown Gravy with Meatballs and Pasta	9 per tray	6
Peas and Carrots	No. 10 can	3 2
Cake, Yellow with Chocolate Icing	18 per tray	3
Fruit Cocktail	No. 10 can	2

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UGR-H&S LUNCH/DINNER MENU 7

Component	Unit of Issue, Servings	Quantity
Chili with Beans	18 per tray	3
Rice, White	18 per tray	3
Cornbread	18 per tray	3
Carrots	No. 10 can	3 2
Pears	No. 10 can	2
Cookies, Oatmeal Chocolate Chip	27 per tray	2
Candy, Pan Coated Disks, Milk Chocolate	48 per box	1

UGR-H&S LUNCH/DINNER MENU 8

Component	Unit of Issue, Servings	Quantity
Turkey Cutlets in Gravy	10 per tray	5
Sweet Potato Casserole	18 per tray	2
Mashed Potatoes with Brown Gravy	18 per tray	1
Green Beans	No. 10 can	3 2
Cranberry Sauce	No. 300 can	2
Apple Dessert	18 per tray	2
Cookies, Chocolate Chip, Chocolate-Covered-Crunchy-Peanut-Butter Candy with Chocolate Chips	27 per tray	2

UGR-H&S LUNCH/DINNER MENU 9

Component	Unit of Issue, Servings	Quantity
Beef, Roasted with Gravy	10 per tray	5
Mashed Potatoes with Brown Gravy	18 per tray	3
Corn	No. 10 can	3 2
Cake, Chocolate Cherry with Cherry Fruit Topping	18 per tray	3

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Pears	No. 10 can	2
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UGR-H&S LUNCH/DINNER MENU 10

Component	Unit of Issue, Servings	Quantity
Pasta with Ground Hot Italian Sausage	9 per tray	6
Mixed Vegetables	No. 10 can	32
Cookies, Oatmeal Chocolate Chip	27 per tray	2
Candy, Pan Coated Disks, Peanut Butter	36 per box	2
Fruit Cocktail	No. 10 can	2

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	

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TABLE III. Loading Sequence

BREAKFAST MENU #1		
1a	2a	3a
1 BX Eggs 2 TY Beef, Potatoes, Cream	3 TY Cake, Apple Spice	2 TY Pork Sausage 2 TY Blueberry Dessert
1b	2b	3b
2 BG Dining Packets 2 BT Grape Jelly 1 BT Salsa or Picante	1 BX Grits 3 CN Grape Juice 1 BX Cappuccino, Irish Cr. 1 BG Coffee	1 BT Hot Sauce 1 BG Creamer 2 BG Trays 3 PG Cups 1 PG Gloves 1 PG Trash Bags

BREAKFAST MENU #2		
1a	2a	3a
1 BX Eggs 2 TY Cake, Golden Harvest	2 TY Hash, Corned Beef 1 BT Hot Sauce	3 TY Oatmeal 1 BG Coffee 1 BG Creamer
1b	2b	3b
1 PG Bacon 2 BG Dining Packets 1 BX Cocoa 1 TY Cake, Golden Harvest	3 CN Grape Juice 2 BT Jalapeno Catsup 2 BT Strawberry Jelly	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

BREAKFAST MENU #3		
1a	2a	3a
2 TY Beef, Potatoes, Cream 1 TY Cake, Breakfast, Maple 2 BT Catsup	2 TY Apple Dessert 1 BG Dining Packets	1 BG Creamer 1 BT Hot Sauce 2 BG Trays 3 PG Cups 1 PG Gloves 1 PG Trash Bags
1b	2b	3b
1 BX Eggs 2 BT Grape Jelly	3 CN Orange Juice 1 BX Oatmeal, Instant	1 PG Bacon 2 TY Cake, Breakfast,

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1 BG Coffee	1 BG Dining Packets 1 BX Cappuccino, Fr.Van	Maple
LUNCH/DINNER MENU #1		
1a	2a	3a
3 TY Southwestern Style Chicken Chili 1 TY Cake, Red Velvet	1 BG Creamer 2 TY Cake, Red Velvet 4 BG PB/Jelly Combo 1 PG Gloves 1 PG Trash Bags	1 BG Coffee 2 BG Trays 3 BG Cups 1 BT Hot Sauce 1 PG Butter Granules
1b	2b	3b
3 TY Rice	2 CN Fruit Cocktail 2 BG Dining Packets	3 2 CN Corn 3 BG Lemonade Bev Base

LUNCH/DINNER MENU #2		
1a	2a	3a
3 TY Spaghetti 3 BG Iced Tea	3 TY Spaghetti 1 BG Coffee 1 BX SF Beverage <u>1/</u>	3 TY Cake, Yellow
1b	2b	3b
2 CN Pears 1 PG Chocolate Disks 2 BG Dining Packets	3 2 CN Green Beans 1 BT Hot Sauce 1 PG Butter Granules	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #3		
1a	2a	3a
3 TY Burgundy Beef Stew 3 BG Orange Beverage	3 TY Rice, Brown 1 BG Coffee 1 BG Creamer	3 TY Cake, Carrot
1b	2b	3b
2 CN Peaches 1 PG Butter Granules 2 BG Dining Packets	3 2 CN Peas and Carrots 1 BT Hot Sauce 4 BG PB/Jam Combo	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

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LUNCH/DINNER MENU #4		
1a	2a	3a
2 TY Beef Taco Filing 2 TY Pulled Pork	3 TY Rice, White 3 BG Grape Beverage	3 TY Cake, Dulce de Leche 1 BG Coffee
1b	2b	3b
50 PG Tortillas 2 PG Cheese Spread, Jalapeno 1 BX SF Beverage <u>1</u> / 1 BT Salsa or Picante 1 PG Butter Granules 2 BG Dining Packets	32 CN Green Beans 1 BT Chili/Lime Hot Sauce	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #5		
1a	2a	3a
3 TY Chicken Breasts 1 TY Cookies, White Choc Cran	3 TY Chicken Breasts 1 TY Cookies, White Choc Cran	3 TY Rice, Wild/Brown Pilaf 3 PG Nut and Raisin Mix
1b	2b	3b
2 CN Peaches 2 CN Cranberry Sauce 1 BG Coffee 3 BG Cups	32 CN Mixed Vegetables 1 BT Hot Sauce 1 PG Butter Granules 3 BG Iced Tea	2 BG Trays 2 BG Dining Packets 1 PG Gloves 1 PG Trash Bags 1 BG Creamer

LUNCH/DINNER MENU #6		
1a	2a	3a
3 TY Meatballs and Pasta 3 BG Lemonade	3 TY Meatballs and Pasta 1 BG Coffee 1 BX SF Beverage <u>1</u> / 	3 TY Cake, Yellow 4 BG PB/Jelly Combo
1b	2b	3b
2 CN Fruit Cocktail 2 BG Dining Packets	32 CN Peas and Carrots 1 BT Hot Sauce 1 PG Butter Granules	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

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LUNCH/DINNER MENU #7		
1a	2a	3a
3 TY Chili with Beans 1 TY Cookies, Oatmeal	3 TY Rice, White 1 PG Chocolate Disks	3 2 CN Carrots 1 BG Creamer 1 PG Butter Granules
1b	2b	3b
3 TY Cornbread 1 TY Cookies, Oatmeal	2 CN Pears 2 BG Dining Packets	2 BG Trays 3 BG Cups 1 BT Chili/Lime Hot Sauce 3 BG Orange Beverage 1 PG Gloves 1 PG Trash Bags 1 BG Coffee

LUNCH/DINNER MENU #8		
1a	2a	3a
2 TY Apple Dessert 1 TY Cookies, Choc. Chip, PB 2 BG PB/Jam Combo	3 TY Turkey Cutlets 1 BG Dining Packets	3 2 CN Green Beans 3 BG Grape Beverage 2 CN Cranberry Sauce
1b	2b	3b
2 TY Sweet Potato 1 TY Cookies, Choc. Chip, PB 2 BG PB/Jam Combo	2 TY Turkey Cutlets 1 TY Mashed Potato, Brown 1 BG Dining Packets	1 BT Hot Sauce 1 BG Coffee 1 BX SF Beverage <u>1</u> / 1 PG Butter Granules 2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

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LUNCH/DINNER MENU #9		
1a	2a	3a
3 TY Beef, Roasted 3 BG Iced Tea	2 TY Beef, Roasted 2 TY Cake, Chocolate with Cherry	3 TY Mashed Potato, Brown 1 TY Cake, Chocolate with Cherry
1b	2b	3b
2 CN Pears 1 BG Coffee 1 PG Butter Granules 2 BG Dining Packets 1 BG Creamer	3 2 CN Corn 1 BT Hot Sauce	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags 4 BG PB/Jelly Combo

LUNCH/DINNER MENU #10		
1a	2a	3a
3 TY Pasta and Sausage 3 BG Lemonade	3 TY Pasta and Sausage 1 BG Coffee	2 TY Cookies, Oatmeal 2 BX Peanut Butter Disks
1b	2b	3b
2 CN Fruit Cocktail 1 PG Butter Granules 2 BG Dining Packets 1 BX SF Beverage <u>1/</u>	3 2 CN Mixed Vegetables 1 BT Hot Sauce	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

1/ Flavors shall be procured in equal quantities and assembled in a uniform distribution in Menus 2, 4, 6, 8 and 10. The sugar free beverages include fruit punch, lemonade, cranberry pomegranate, beverage bases and peach iced tea.

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

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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 permanent contrasting color. Marking shall be as follows:

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UGR - Heat & Serve L/D (Lunch/Dinner) MENU NUMBER ____

or

UGR - Heat & Serve B (Breakfast) MENU NUMBER ____

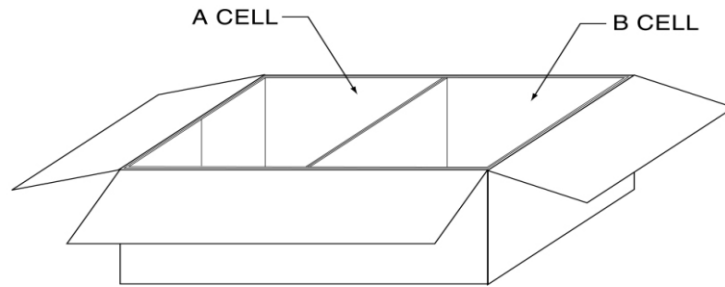


FIGURE 1
SHIPPING CONTAINER WITH PARTITIONS

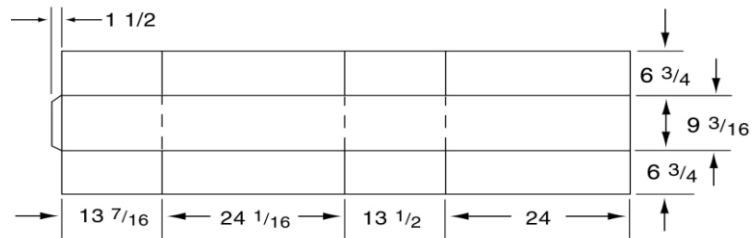


FIGURE 2
STYLE RSC FIBERBOARD
(SIZE: 23 3/4 x 13 3/16 x 8 3/4 I.D.)

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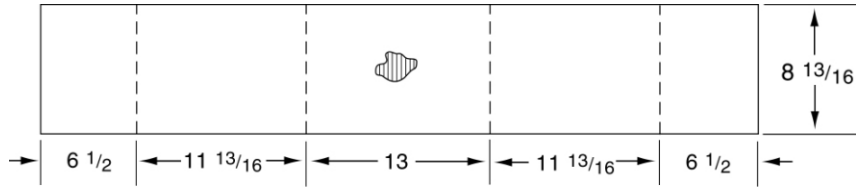


FIGURE 3

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.

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C. Packaging examination.

(1) UGR-H&S assembled menus examination. The assembled menu 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-H&S assembled menus defects 1/

<u>Category</u>		<u>Defect</u>
<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.

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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 dry 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 SPECIFICATIONS

A-A-203	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
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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

For DLA Troop Support Website Posting

RDNS-SEC-EM

7 June 2017

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

SUBJECT: ES17-042 (DSCP-SS-17-00936); Document change; reduce from 3 No. 10 cans vegetables per module to 2; for use in Lunch/Dinner Menus 1-10, ACR-U-14, Unitized Group Ration - Heat & Serve (UGR-H&S), Assembly Requirements.

1. Based on a decision from the 2017 Joint Services Operational Rations Forum, Natick is initiating a change to reduce from 3 No. 10 cans of vegetables per module to 2; for use in Lunch/Dinner Menus 1-10, ACR-U-14, UGR-H&S, Assembly Requirements. The reduction in cans will reduce the serving size from 3/4 to 1/2 of a cup of vegetables per serving. This change from 3 cans to 2 cans will significantly reduce the amount of residual field waste.
2. The reduction from 3 cans of vegetables to 2 cans will not have a significant impact on nutrition. The overall nutritional content of Menus 1-10 were reviewed by a registered dietitian at Natick and were found to meet the minimum nutritional requirements set forth in the Nutritional Standards for Operational Rations.
3. Natick submits the following changes to the subject document for all current, pending, and future procurements until the document is formally amended or revised:
 - a. Pages 9-12, Paragraph C-2, B, UGR-H&S LUNCH/DINNER MENUS 1-10, under the “Quantity” column for each corresponding vegetable component delete 3” and insert “2”.
 - b. Pages 14-17, Paragraph D-1, TABLE III. Loading Sequence, LUNCH/DINNER MENUS 1-10, under the column for each corresponding vegetable component delete 3” and insert “2”.
4. Attached is Change 01, ACR-U-14, UGR-H&S, Assembly Requirements, dated 7 June 2017, with the changes highlighted.