

**SECTION C**

The Unitized Group Ration – Heat & Serve (UGR-H&S) provides a breakfast or a lunch/dinner meal for 50 individuals. There are five 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-20, 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

Component	Reference
<u>Entrees</u>	
Bacon, Precooked, Sliced, in Flexible Pouches Institutional Size Pouch (ISP) – 150 slices	A-A-20081G Type II
Beef and Potatoes in Cream Gravy – polymeric tray	PCR-B-052
Beef Fajita Filling – polymeric tray	PCR-B-062
Breakfast Skillet, Cooked, Dehydrated BIB with large opening fitment and cap	PCR-B-053A Class 2
BIB without center seal Turkey Sausage	Type II Flavor 2
Buffalo Style Chicken Breast Strips in Sauce – polymeric tray	PCR-B-059
Burgundy Beef Stew – polymeric tray	PCR-B-044
Cajun Style Chicken Breast Dices with Andouille Chicken Sausage in Sauce – polymeric tray	PCR-C-089
Chicken Breast in Gravy – polymeric tray	PCR-C-032A
Chili with Beans – polymeric tray	PCR-C-034A
Chicken Breast Strips in Broth – polymeric tray	PCR-C-090
Egg Mix, Reduced Cholesterol, Pasteurized, Uncooked, Dehydrated Large Opening Fitment and Cap	PCR-E-017B Class 2
BIB with center seal Freeze dried or Spray dried	Type I Style A or B

TABLE I. Components - Continued

Component	Reference
Hash, Corned Beef – polymeric tray	PCR-H-005
Pork Sausage Links in Brine – polymeric tray	PCR-P-015A
Pulled Pork in Barbecue Sauce – polymeric tray	PCR-P-043
Southwestern Style Chicken Chili – polymeric tray	PCR-S-025
Spaghetti with Meatballs in Sauce – polymeric tray	PCR-S-012A
Turkey Cutlets in Gravy – polymeric tray	PCR-T-009
Turkey Sausage Patties in Brine – polymeric tray	PCR-T-015
<u>Starches</u>	
Mashed Potatoes with Brown Gravy – polymeric tray	PCR-M-007A
Oatmeal, Apple Cinnamon – polymeric tray	PCR-O-007
Rice – polymeric tray	PCR-R-004B
White Rice	Type I
Brown Rice	Type III
Brown and Wild Rice Pilaf	Type IV
Sweet Potato Casserole – polymeric tray	PCR-S-022
Tortillas, Packaged in a Flexible Pouch	PCR-T-008A
Plain	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
Peas and Carrots, Canned	US Grade Standard, Grade A
Vegetables, Mixed, Canned	A-A-20120F
5-Way Mix - Carrots, Green Beans, Peas, Corn, and	Type II, Style A, Container
Lima Beans, With Salt, No. 10 Can	Size 4
<u>Desserts</u>	
Apple Dessert – polymeric tray	PCR-A-003
Blueberry Dessert – polymeric tray	PCR-B-036A

TABLE I. Components – Continued

Component	Reference
Cakes and Brownies– polymeric tray, Cakes	PCR-C-024D, Type I
Breakfast Cake with Maple Flavored Syrup	Flavor 4
Yellow Cake with Chocolate Icing	Flavor 5
Apple Spice Breakfast Cake	Flavor 10
Red Velvet Cake with White Icing	Flavor 12
Golden Harvest Cake with White Icing	Flavor 15
Chocolate Cherry Cake with Cherry Fruit Topping	Flavor 17
Carrot Cake with White Icing	Flavor 20
Candy and Chocolate Confections	A-A-20177F
Pan Coated Candy	Type IV
Disks, Milk Chocolate, Plain	Style A, Flavor 1
Disks, Peanut Butter, Plain	Style A, Flavor 4
Cookies – polymeric tray	A-A-20295D
Regular, Crisp	Type I, Bake Type a
Multiple Serving Package, Conventional	Class 2, Agric. Practice (A)
Chocolate Chip Cookies, Chocolate-Covered-Crunchy-	Style J, Flavor 11
Peanut-Butter-Candy with Chocolate Chips	
White Chocolate Chip Cookies, With Cranberries	Style Q, Flavor 2
Pastry, Filled, Individual	PCR-P-050
Blueberry	Type I
Toaster Pastries, Regular, Not Fortified	A-A-20211C, Type I, Fortific. b
Enriched Wheat Flour, Conventional	Grain Comp. (1), Agric. Practice i
Single Serving Packet, Frosted (icing)	Servings (a), Style B
Chocolate Chip, Swirled and/or Drizzled Icing	Flavor 12, Icing Option (c)
<u>Fruits</u>	
Cranberry Sauce, Canned	US Grade Standard
Jellied	Style I, Grade A
Fruit Cocktail, Canned	US Grade Standard
Light Syrup or Natural Juices	Grade A
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

TABLE I. Components – Continued

Component	Reference
<u>Beverages</u>	
Beverage Bases (Powdered)	
Sweetened with Nutritive Sweetener, with or without Ascorbic Acid, 24 oz. pg	
Orange	8960-01-419-3690
Grape	8960-01-419-3689
Lemonade	8960-01-395-1139
Sweetened with Non-nutritive Sweetener, Not fortified, 10 pg/bx	
Fruit Punch	8960-01-585-8064
Lemonade	8960-01-540-7857
Cranberry Pomegranate	8960-01-585-8082
Cocoa Beverage Powder	
Sugar Sweetened, Without Marshmallows	A-A-20189C
Milk Chocolate	Type I, Style B Flavor A
Coffee, Roasted, Filter Pack, Ground, Arabica Blend, Vacuum Sealed	8955-01-495-4127
Drink Mixes, Coffee (Unflavored and Flavored)	
Flavored Instant Cappuccino, Regular	A-A-20336B
French Vanilla	Type V, Style A Flavor 1
Irish Cream	Flavor 4
Juice, Fruit, Instant	
Grape, Sweetened, Metal Can	PCR-J-002A
Orange, Unsweetened, Metal Can	Type I, Style A, Design F Type II, Style B, Design F
Tea Mixes, Instant, Black Tea	
Sweetened with Nutritive Sweeteners, Regular (Caffeinated), Lemon, 24 oz. pg	8955-01-451-1572
Sweetened with Non-Nutritive Sweeteners, Regular (Caffeinated), Peach, 10 pg/bx	8955-01-540-7860
<u>Other Food Items</u>	
Barbecue Sauce	
Plain/Regular, Without Fruit Purees Added	A-A-20335B Flavor I, Type B
Catsup, Tomato	
Grade A, 20 oz. plastic bottle	US Grade Standard Grade A

TABLE I. Components – Continued

Component	Reference
Cheese Spread, Cheddar, Fortified	PCR-C-039A
With Jalapeno Peppers	Type II
Creamer, Non-Dairy, Dry	A-A-20043D
Regular, Plain/Unflavored	Style I, Flavor A
Hot Sauce	A-A-20097G
Extra Hot 4x, Conventional	Type II, Agricultural Practices A
Jelly, Fruit, Standardized, Single, Regular	A-A-20078D, Type I, Style 1
U.S Grade A	Finished Product Quality a
Strawberry	Kind AA
Grape	Kind M
Meat and Poultry Snacks, Cured	A-A-20298C
Beef, Fermented, Chopped and Formed	Variety A, Type IV, Style a
Sticks, Teriyaki	Class 2, Flavor (b)
Natural Butter Flavor Granules, Spray Dried	A-A-20351A
Regular, Granules/Sprinkles, 57 g	Type I, Style A, Package 4
Nuts, Shelled, Roasted	A-A-20164E
Conventional	Agricultural Practices (1)
Cashews, Halves (Splits), Flavored (Jalapeno)	Type III, Size 2, Style c
Peanut Butter and Strawberry Jam Twin Pack	8930-01-436-1912
Picante Sauce	A-A-20259C
Medium	Type II
Salsa, Tomato-Based and Salsa Verde, Shelf-Stable	A-A-20210D
Tomato-Based, Mild, Chunky	Type I, Pungency B, Style 2
Regular, No Added Thickeners	Sodium level (1), Thickener (a)
Conventional	Agric. Practice (i)
<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 tan/sand (9 ounce only) outer surface	Type I, Style A, Class 3, Color 9 oz.
Dining Packets	A-A-3012A
Dining Packet, Food Container, Modified, with Biobased Fork, Knife and Spoon	Type IV

TABLE I. Components – Continued

Component	Reference
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. filter pack, 5 per bag	1
Cocoa Beverage Powder	16 packets per box	1: Menu 2 1: Menu 5
Drink Mix, Cappuccino	1 oz. packet, 25 per bag	1: Irish Cream, Menu 1 1: Fr. Vanilla, Menu 3
Creamer	3 g. packet, 25 per bag	1
Hot Sauce, Extra Hot 4x	3 oz. bottle	1
Trays, Mess	25 per bag	2
Dining Packets	25 per bag	2
Paper Cups	25 per bag	3
Gloves	10 per package	1
Trash Bags	4 per package	1

UGR-H&S BREAKFAST MENU 1

Component	Unit of Issue, Servings	Quantity
Egg Mix	2 pouches per box, 25 per pouch	1
Pork Sausage Links in Brine	18 per tray	2
Beef and Potatoes in Cream Gravy	18 per tray	2
Cake, Apple Spice Breakfast	18 per tray	3
Apple Dessert	25 per tray	2
Juice, Grape	No. 2-1/2 tall can, 19 oz.	3
Salsa or Picante Sauce	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
Egg Mix	2 pouches per box, 25 per pouch	1
Turkey Sausage Patties in Brine	18 per tray	2
Hash, Corned beef	18 per tray	2
Oatmeal, Apple Cinnamon	18 per tray	3
Filled Pastry, Blueberry	18 per tray	3
Juice, Orange	No. 2-1/2 tall can, 16-1/2 oz.	3
Catsup	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	2 pouches per box, 25 per pouch	1
Beef and Potatoes in Cream Gravy	18 per tray	2
Bacon	50 per package	1
Cake, Breakfast with Maple Flavored Syrup	18 per tray	3
Blueberry Dessert	25 per tray	2
Juice, Grape	No. 2-1/2 tall can, 19 oz.	3
Catsup	20 oz. plastic squeeze bottle	2
Jelly, Grape	22 oz. plastic squeeze bottle	2

UGR-H&S BREAKFAST MENU 4

Component	Unit of Issue, Servings	Quantity
Breakfast Skillet, Turkey Sausage	1 pouch per box, 10 per pouch	5
Hash, Corned Beef	18 per tray	3
Cake, Golden Harvest with White Icing	18 per tray	3
Toaster Pastry, Frosted Chocolate Chip, Individual	Individual, 50	1
Juice, Orange	No. 2-1/2 tall can, 16-1/2 oz.	3
Catsup	20 oz. plastic squeeze bottle	2
Jelly, Strawberry	22 oz. plastic squeeze bottle	2



UGR-H&S BREAKFAST MENU 5

Component	Unit of Issue, Servings	Quantity
Egg Mix	2 pouches per box, 25 per pouch	1
Turkey Sausage Patties in Brine	18 per tray	2
Beef Fajita Filling	15 servings	2
Oatmeal, Apple Cinnamon	18 per tray	3
Cake, Carrot with White Icing	18 per tray	3
Juice, Grape	No. 2-1/2 tall can, 19 oz.	3
Tortillas, Plain	2 per pouch	50
Salsa or Picante Sauce	48 oz. plastic squeeze bottle	1
Jelly, Grape	22 oz. plastic squeeze bottle	2

STANDARD LUNCH/DINNER ITEMS

Component	Unit of Issue, Servings	Quantity
Peanut Butter & Grape Jelly	Twin pack, 12 per bag	4: Menu 1, 9
Peanut Butter & Strawberry Jam	Twin pack, 12 per bag	4: Menu 3, 7
Coffee, Filter Pack	1.25 oz. filter pack, 5 per bag	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 4x	3 oz. bottle	1
Butter Granules	57 g. pouch	1
Trays, Mess	25 per bag	2
Dining Packets	25 per bag	2
Paper Cups	25 per bag	3
Gloves	10 per package	1
Trash Bags	4 per package	1

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

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, Whole Kernel	No. 10 can	2
Fruit Cocktail	No. 10 can	2
Cake, Carrot 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	2
Candy, Pan Coated Disks, Milk Chocolate, Plain	48 per box	1
Cookies, White Chocolate Chip with Cranberries	27 per tray	2
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 and Wild Rice Pilaf	18 per tray	3
Peas and Carrots	No. 10 can	2
Cookies, Chocolate Chip, Chocolate-Covered-Crunchy-Peanut-Butter Candy with Chocolate Chips	27 per tray	2
Peaches	No. 10 can	2

UGR-H&S LUNCH/DINNER MENU 4

Component	Unit of Issue, Servings	Quantity
Buffalo Style Chicken Breast Strips in Sauce	18 per tray	2
Pulled Pork	18 per tray	2
Rice, Brown	18 per tray	3
Green Beans	No. 10 can	2
Tortillas, Plain	2 per pouch	50
Cake, Red Velvet with White Icing	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	2
Cranberry Sauce, Jellied	No. 300 can	2
Cookies, White Chocolate Chip with Cranberries	27 per tray	2
Peaches	No. 10 can	2
Jalapeno Cashews	Individual, 1	50

UGR-H&S LUNCH/DINNER MENU 6

Component	Unit of Issue, Servings	Quantity
Beef Fajita Filling	15 per tray	4
Rice, White	18 per tray	3
Peas and Carrots	No. 10 can	2
Cake, Yellow with Chocolate Icing	18 per tray	3
Tortillas, Plain	2 per pouch	50
Cheese Spread, Jalapeno	24 pouches per bag	2
Salsa or Picante Sauce	48 oz. plastic bottle	1

UGR-H&S LUNCH/DINNER MENU 7

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	2
Cranberry Sauce, Jellied	No. 300 can	2
Apple Dessert	25 per tray	2
Filled Pastry, Blueberry	18 per tray	3

UGR-H&S LUNCH/DINNER MENU 8

Component	Unit of Issue, Servings	Quantity
Chili with Beans	18 per tray	3
Rice, White	18 per tray	3
Carrots	No. 10 can	2
Pears	No. 10 can	2
Candy, Pan Coated Disks, Milk Chocolate, Plain	48 per box	1
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
Chicken Breast Strips in Broth	15 per tray	4
Mashed Potatoes with Brown Gravy	18 per tray	3
Corn, Whole Kernel	No. 10 can	2
Cake, Chocolate Cherry with Cherry Fruit Topping	18 per tray	3
Pears	No. 10 can	2
Meat Stick, Teriyaki	Individual, 1	25
Barbecue Sauce	64 fluid oz. plastic bottle	1

UGR-H&S LUNCH/DINNER MENU 10

Component	Unit of Issue, Servings	Quantity
Cajun Style Chicken Breast Dices with Andouille Chicken Sausage in Sauce	18 per tray	3
Rice, Brown	18 per tray	3
Mixed Vegetables	No. 10 can	2
Cookies, White Chocolate Chip with Cranberries	27 per tray	2
Candy, Pan Coated Disks, Peanut Butter, Plain	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	

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 Links 2 TY Apple Dessert
1b	2b	3b
2 BG Dining Packets 2 BT Grape Jelly 1 BT Salsa or Picante Sauce	3 CN Grape Juice 1 BX Cappuccino, Irish Cr. 1 BG Coffee	1 BT Hot Sauce 1 BG Creamer 2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

BREAKFAST MENU #2		
1a	2a	3a
1 BX Eggs 2 TY Blueberry Filled Pastry	2 TY Hash, Corned Beef 1 BT Hot Sauce	3 TY Oatmeal, Apple Cinn. 1 BG Coffee 1 BG Creamer
1b	2b	3b
2 TY Turkey Sausage Patties 2 BG Dining Packets 1 BX Cocoa 1 TY Blueberry Filled Pastry	3 CN Orange Juice 2 BT 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	1 BG Dining Packets 2 TY Blueberry Dessert	1 BG Creamer 1 BT Hot Sauce 2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags
1b	2b	3b
1 BX Eggs 2 BT Grape Jelly 1 BG Coffee	3 CN Grape Juice 1 BG Dining Packets 1 BX Cappuccino, Fr. Vanilla	1 PG Bacon 2 TY Cake, Breakfast, Maple

BREAKFAST MENU #4		
1a	2a	3a
3 TY Hash, Corned Beef 1 TY Cake, Golden Harvest 2 BT Catsup	1 BG Dining Packets 2 BX Breakfast Skillet, Turkey, Sausage, Egg Mix	1 BG Creamer 1 BT Hot Sauce 2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags
1b	2b	3b
2 BX Breakfast Skillet, Turkey, Sausage, Egg Mix 2 BT Strawberry Jam 1 BG Coffee	3 CN Orange Juice 1 BG Dining Packets 50 PG Toaster Pastry, Frosted Chocolate Chip	1 BX Breakfast Skillet, Turkey, Sausage, Egg Mix 2 TY Cake, Golden Harvest

BREAKFAST MENU #5		
1a	2a	3a
1 BX Eggs 2 TY Beef Fajita Filling	3 TY Cake, Carrot	2 TY Turkey Sausage Patties 3 TY Oatmeal, Apple Cinn.
1b	2b	3b
2 BG Dining Packets 2 BT Grape Jelly 1 BT Salsa or Picante Sauce	3 CN Grape Juice 1 BX Cocoa 1 BG Coffee 50 PG Tortillas	1 BT Hot Sauce 1 BG Creamer 2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags



LUNCH/DINNER MENU #1		
1a	2a	3a
3 TY Southwestern Style Chicken Chili 1 TY Cake, Carrot	1 BG Creamer 2 TY Cake, Carrot 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, White	2 CN Fruit Cocktail 2 BG Dining Packets	2 CN Corn, Whole Kernel 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 1/	2 TY Cookies, White Choc. Cran. 1 BX Milk Chocolate Disks
1b	2b	3b
2 CN Pears 2 BG Dining Packets	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/Wild Pilaf 1 BG Coffee 1 BG Creamer	2 TY Cookies, Choc. Chip, Crunchy PB Candy
1b	2b	3b
2 CN Peaches 1 PG Butter Granules 2 BG Dining Packets	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

LUNCH/DINNER MENU #4		
1a	2a	3a
2 TY Buffalo Style Chicken Breast Strips in Sauce 2 TY Pulled Pork	3 TY Rice, Brown 3 BG Grape Beverage	3 TY Cake, Red Velvet 1 BG Coffee
1b	2b	3b
50 PG Tortillas	2 CN Green Beans 1 BT Hot Sauce 1 BX SF Beverage <u>1</u> / 1 PG Butter Granules 2 BG Dining Packets	2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #5		
1a	2a	3a
3 TY Chicken Breast in Gravy 1 TY Cookies, White Choc. Cran.	3 TY Chicken Breast in Gravy 1 TY Cookies, White Choc. Cran.	3 TY Rice, Brown/Wild Pilaf 1 BG Dining Packets
1b	2b	3b
2 CN Peaches 2 CN Cranberry Sauce 50 PG Jalapeno Cashews 1 BG Coffee 1 BG Dining Packets	2 CN Mixed Vegetables 1 BT Hot Sauce 1 PG Butter Granules 3 BG Iced Tea	1 BG Creamer 2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #6		
1a	2a	3a
4 TY Beef Fajita Filling	3 TY Rice, White 1 TY Cake, Yellow	2 TY Cake, Yellow 50 PG Tortillas
1b	2b	3b
2 BG Cheese Spread, Jalapeno 1 BT Salsa or Picante Sauce 1 BG Coffee 1 BX SF Beverage <u>1</u> / 	2 CN Peas and Carrots 2 BG Dining Packets 3 BG Lemonade	1 BT Hot Sauce 1 PG Butter Granules 2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #7		
1a	2a	3a
2 TY Apple Dessert 2 TY Blueberry Pastry	3 TY Turkey Cutlets 1 BG Dining Packets	2 CN Green Beans 3 BG Orange Beverage 2 CN Cranberry Sauce 2 BG PB/Jam Combo
1b	2b	3b
2 TY Sweet Potato 1 TY Blueberry Filled Pastry 2 BG PB/Jam Combo	2 TY Turkey Cutlets 1 TY Mashed Potatoes with Brown Gravy 1 BG Dining Packets	1 BT Hot Sauce 1 BG Coffee 1 BG Creamer 1 PG Butter Granules 2 BG Trays 3 BG Cups 1 PG Gloves 1 PG Trash Bags

LUNCH/DINNER MENU #8		
1a	2a	3a
3 TY Chili with Beans 1 TY Cookies, Choc. Chip, Crunchy PB Candy	3 TY Rice, White 1 BX SF Beverage <u>1</u> /	2 CN Carrots 1 PG Butter Granules
1b	2b	3b
1 TY Cookies, Choc. Chip, Crunchy PB Candy 1 BX Milk Chocolate Disks	2 CN Pears 2 BG Dining Packets	2 BG Trays 3 BG Cups 3 BG Grape Beverage 1 PG Gloves 1 PG Trash Bags 1 BG Coffee

LUNCH/DINNER MENU #9		
1a	2a	3a
2 TY Chicken Breast Strips in Broth 3 BG Iced Tea 1 BT Barbecue Sauce	2 TY Chicken Breast Strips in Broth 2 TY Cake, Chocolate Cherry	3 TY Mashed Potatoes with Brown Gravy 1 TY Cake, Chocolate Cherry
1b	2b	3b
2 CN Pears 1 BG Coffee 1 PG Butter Granules 2 BG Dining Packets 1 BG Creamer	2 CN Corn 25 PG Teriyaki Meat Stick 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 Cajun Style Chicken Breast Dices with Andouille Chicken Sausage in Sauce 3 BG Lemonade	3 TY Rice, Brown 1 BG Coffee	2 TY Cookies, White Choc. Cran. 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>	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 distribution which provides the greatest variation 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

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:

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

or

UGR - Heat & Serve B (Breakfast) MENU NUMBER \_\_\_\_

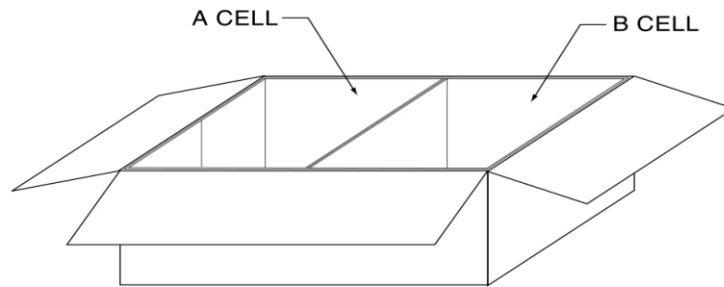


FIGURE 1  
SHIPPING CONTAINER WITH PARTITIONS

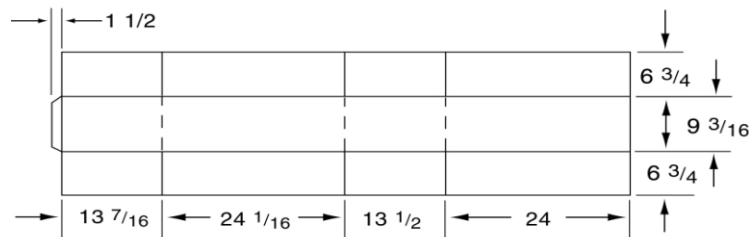


FIGURE 2  
STYLE RSC FIBERBOARD  
(SIZE: 23 3/4 x 13 3/16 x 8 3/4 I.D.)

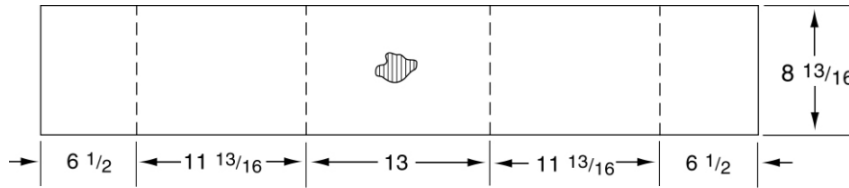


FIGURE 3

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-H&S 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-H&S 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 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 SPECIFICATION

A-A-203	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