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SECTION C

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

C-1 ITEM DESCRIPTION

PCR-R-001A RICE, PACKAGED IN A FLEXIBLE POUCH, SHELF STABLE

Types.

- I - White rice
- II - Mexican rice
- III - Yellow and wild rice pilaf
- IV - Fried rice

C-2 PERFORMANCE REQUIREMENTS

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

B. Commercial sterility. The packaged food shall be processed until commercially sterile.

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

D. Appearance.

(1) Type I - white rice. The finished product rice shall be rice produced from enriched, parboiled, long grain, milled rice. The cooked rice shall have an off white color.

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The rice shall be distinct rice grains with a glossy sheen. The packaged food shall be free from foreign materials.

(2) Type II - Mexican rice. The finished product rice shall be rice produced from enriched, parboiled, long grain, milled rice. The cooked rice shall have a reddish-brown color. The rice shall be distinct rice grains. There shall be pieces of corn, olives, sweet red peppers, herbs, and Mexican-style seasoning and spices. The packaged food shall be free from foreign materials.

(3) Type III - yellow and wild rice pilaf. The finished product rice shall be rice produced from enriched, parboiled, long grain, milled rice. The cooked yellow and wild rice pilaf shall be a uniform mixture of rice and wild rice with herbs and spices. There shall be pieces of carrots, peas, and mushrooms. The rice shall have a medium yellow color, typical of product with turmeric. The wild rice shall have a dark brown to black color. Both kinds of rice shall be distinct grains with a glossy sheen. The packaged food shall be free from foreign materials.

(4) Type IV - fried rice. The finished product rice shall be rice produced from enriched, parboiled, long grain, milled rice. The cooked rice shall have a tan color. The fried rice shall contain small intact pieces of carrot and green peas. The rice shall be distinct grains with a glossy sheen. The packaged food shall be free from foreign materials.

E. Odor and flavor.

(1) Type I - white rice. The packaged food shall have an odor and flavor of cooked, buttery-flavored rice. The packaged rice shall be free from foreign odors and flavors.

(2) Type II - Mexican rice. The packaged food shall have an odor and flavor of cooked rice with corn, olives, sweet red peppers, herbs, and Mexican-style seasoning and spices. The product shall elicit a sensation of medium heat. The packaged rice shall be free from foreign odors and flavors.

(3) Type III - yellow and wild rice pilaf. The packaged food shall have an odor and flavor of mild, nutty cooked rice and wild rice with carrots, peas, mushrooms, and herbs, and mild to moderate seasoning and spices. The packaged rice shall be free from foreign odors and flavors.

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(4) Type IV - fried rice. The packaged rice shall have an odor and flavor of cooked rice with moderate soy sauce, garlic and onion seasoning and spices. The packaged rice shall be free from foreign odors and flavors.

F. Texture.

(1) Type I - white rice. The rice shall be moist and shall be slightly soft to slightly firm.

(2) Type II - Mexican rice. The rice shall be moist and shall be slightly soft to slightly firm. The pieces of corn, olives, and sweet red peppers shall be slightly soft to slightly firm.

(3) Type III - yellow and wild rice pilaf. The yellow rice shall be moist and slightly soft to slightly firm. The wild rice shall be moist and shall have a slight crunch. The pieces of carrots, peas, and mushrooms shall be slightly soft to slightly firm.

(4) Type IV - fried rice. The fried rice shall be moist and slightly soft to slightly firm. The intact carrot pieces and green peas shall be slightly soft to slightly firm.

G. Weight.

(1) Net weight - Type I white rice. The average net weight of the pouched product shall be not less than 5.0 ounces (141 grams). No individual pouch shall contain less than 4.5 ounces (128 grams).

(2) Net weight - Type II Mexican rice. The average net weight of the pouched product shall be not less than 5.0 ounces (141 grams). No individual pouch shall contain less than 4.5 ounces (128 grams). The combined weight of the corn, olives, and sweet red peppers in an individual pouch shall be not ~~greater~~ less than 0.5 ounce (14 grams).

(3) Net weight - Type III yellow and wild rice pilaf. The average net weight of the pouched product shall be not less than 5.0 ounces (141 grams). No individual pouch shall contain less than 4.5 ounces (128 grams). The wild rice in an individual pouch shall be not less than 1.0 ounce (28 grams). The combined weight of the pieces of carrots, peas, and mushrooms in an individual pouch shall be not ~~greater~~ less than 0.5 ounce (14 grams).

Comment [MN1]: Natick case ES09-106, change 02, 20-APR-09. Delete "greater", Insert "less"

Comment [MN2]: Natick case ES09-106, change 02, 20-APR-09. Delete "greater", Insert "less"

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(4) Net weight - Type IV fried rice. The average net weight of the fried rice shall be not less than 5.0 ounces (141 grams). No individual pouch shall contain less than 4.5 ounces (128 grams). The combined weight of carrots and green peas shall be not ~~greater~~ less than 0.2 ounces (5 grams).

Comment [MN3]: Natick case ES09-106, change 02, 20-APR-09. Delete "greater", Insert "less"

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

I. Analytical requirements.

(1) Type I.

(a) Fat content. The fat content shall be not greater than 8.5 percent.

(b) Salt content. The salt content shall be not less than 0.5 percent and not greater than 1.5 percent.

(c) Moisture content. The moisture content shall be not less than 60.0 percent and not greater than 70.0 percent.

(2) Type II.

(a) Fat content. The fat content shall be not greater than 3.5 percent.

(b) Salt content. The salt content shall be not less than 0.5 percent and not greater than 1.5 percent.

(c) Moisture content. The moisture content shall be not less than 62.0 percent and not greater than 68.0 percent.

(3) Type III.

(a) Fat content. The fat content shall be not greater than 4.0 percent.

(b) Salt content. The salt content shall be not less than 0.5 percent and not greater than 1.5 percent.

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(c) Moisture content. The moisture content shall be not less than 70.0 percent and not greater than 76.0 percent.

(4) Type IV.

(a) Fat content. The fat content shall be not greater than 5.0 percent.

(b) Salt content. The salt content shall be not less than 0.5 percent and not greater than 1.5 percent.

(c) Moisture content. The moisture content shall be not less than 62.0 percent and not greater than 68.0 percent.

C-3 MISCELLANEOUS INFORMATION

THE FOLLOWING IS PROVIDED FOR INFORMATION ONLY TO PROVIDE THE BENEFIT OF PAST GOVERNMENT EXPERIENCE. THIS IS NOT A MANDATORY CONTRACT REQUIREMENT.

A. Ingredients and formulation. Ingredients and formulation percentages may be as follows:

(1) Type I - white rice

<u>Ingredients</u>	<u>Percent by weight</u>
Rice, enriched, parboiled, long grain, blanched	52.8
Water	35.2
Margarine	10.5
Salt	1.2
Lecithin	<u>0.3</u>
	100.0

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(2) Type II - Mexican rice

<u>Ingredients</u>	<u>Percent by weight</u>
Rice, enriched, parboiled, long grain, blanched	67.85
Broth/stock, chicken, canned, frozen or dehydrated (16 percent solids)	11.86
Water	7.91
Corn	4.50
Oil, vegetable	2.55
Chili powder	1.20
Olives, ripe, pitted, sliced, canned	0.90
Onions, chopped, dehydrated	0.90
Peppers, red, sweet, dehydrated	0.90
Salt	0.80
Lecithin	0.25
Parsley	0.15
Pepper, white, ground	0.07
Garlic powder	0.07
Pepper, jalapeno, powder	0.05
Pepper, red, ground	<u>0.04</u>
	100.00

(3) Type III – yellow and wild rice pilaf

Ingredients: rice (enriched, parboiled, long grain) water, wild rice, carrots, seasoning mix (shall contain turmeric), peas, mushrooms pieces, and corn oil.

(4) Type IV - fried rice

Ingredients: water, white rice (enriched, parboiled, long grain), soybean oil, carrots, soy sauce (water, salt, corn syrup, distilled vinegar, caramel color, hydrolyzed soy protein, sodium benzoate, potassium sorbate, and citric acid), modified food starch, peas, salt, spices, and onion.

SECTION D

D-1 PACKAGING

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Product shall be filled into pouches and each pouch shall be packed in a carton in accordance with MIL-PRF-44073, Packaging of Food in Flexible Pouches.

D-2 LABELING

A. Pouches. Each pouch shall be clearly printed or stamped, in a manner that does not damage the pouch, with permanent black ink or any other contrasting color, which is free of carcinogenic elements. Prior to thermal processing of the pouches, the product name, lot number and filling equipment number shall be applied. All other marking may be applied before or after thermal processing.

- (1) Product name (not less than 1/8 inch high). Commonly used abbreviations may be used when authorized by the inspection agency.

- (2) Pouch code includes: 1/

Lot Number
Filling equipment identification number
Official establishment number (for example, EST-38)
~~Retort identification number~~ Time stamp (hour and minute of filling/sealing operation)
~~Retort cook number~~

Comment [MN4]: Natick case ES09-106, change 02, 20-APR-09, To insert changes from Natick case ES08-104, 16-OCT-08: To Delete "Retort identification number and Retort cook number" and Insert "Time stamp (hour and minute of filling/sealing operation)"

1/ The lot number shall be expressed as a four digit Julian code. The first digit shall indicate the year of production and the next three digits shall indicate the day of the year (Example, 22 August 2006 would be coded as 6234). The Julian code shall represent the day the product was packaged into the pouch and processed. Sub-lotting (when used) shall be represented by an alpha character immediately following the four digit Julian code. Following the four digit Julian code and the alpha character (when used), the other required code information shall be printed in the sequence as listed above.

B. Cartons.

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(1) The cartons shall be clearly printed on one of the largest panels with permanent black ink as follows:

- Product name (7/32 to 9/32 inch block letters)
- Ingredients
- Net weight
- Name and address of packer
- Code (same as pouch code, see pouches) 1/ 2/ 3/
- USDA official inspection legend for the packer's plant
- "Nutrition Facts" label in accordance with the Nutrition Labeling and Education Act (NLEA) and all applicable FDA/USDA regulations

Comment [MN5]: Natick case ES09-106, change 02, 20-APR-09, To insert changes from Natick case ES08-104, 16-OCT-08: Insert new footnote 3/

1/ Code may be ink printed on any outside carton panel. Code may be embossed on any outside carton panel except the largest panels of the carton.

2/ Official establishment number not required in carton code.

3/ Cartons shall be time stamped with the hour and minute that the pouch is sealed into the carton. (Cartons are not expected to bear same time stamp as pouch).

Comment [MN6]: Natick case ES09-106, change 02, 20-APR-09, To insert changes from Natick case ES08-104, 16-OCT-08: Insert "3/ Cartons shall be time stamped with the hour and minute that the pouch is sealed into the carton. (Cartons are not expected to bear same time stamp as pouch)."

(2) Military nutrition information entitled "Nutrition: A FORCE MULTIPLIER" shall be printed on the non entrée cartons large panel opposite to the panel printed with the data in D-2, B, (1) above. The information, provided by the contracting officer, shall be clearly printed with permanent black ink in an area no smaller than 3-3/4 inches by 5-3/4 inches.

D-3 PACKING

A. Packing for shipment to ration assembler. Seventy-two pouches (of the same product) in cartons shall be packed flat or on edge in a snug-fitting fiberboard shipping container conforming to style RSC, type CF, class domestic, grade 200 of ASTM D 5118/D 5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes. Each container shall be securely closed in accordance with ASTM D1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes.

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D-4 MARKING

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

SECTION E INSPECTION AND ACCEPTANCE

The following quality assurance criteria, utilizing ANSI/ASQC Z1.4, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, Single Sampling Plans indicated in ANSI/ASQC 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. Classification of inspections. The inspection requirements specified herein are classified as follows:

(1) Product standard inspection. The first article or product demonstration model shall be inspected in accordance with the provisions of this document and evaluated for overall appearance and palatability. Any failure to conform to the performance requirements or any appearance or palatability failure shall be cause for rejection of the lot. The approved first article or product demonstration model shall be used as the product standard for periodic review evaluations. All food components that are inspected by the USDA shall be subject to

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periodic review sampling and evaluation. The USDA shall select sample units during production of contracts and submit them to the following address for evaluation:

US Army Research, Development and Engineering Command
Natick Soldier Center
AMSRD-NSC-CF-F
15 Kansas Street
Natick, MA 01760-5018

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

(2) Conformance inspection. Conformance inspection shall include the examinations/tests and methods of inspection cited in this section and in Section 4 of MIL-PRF-44073.

E-5 QUALITY ASSURANCE PROVISIONS (PRODUCT)

A. Product examination. The finished product shall be examined for compliance with the performance requirements specified in Section C of this Performance-based Contract Requirements document utilizing the double sampling plans indicated in ANSI/ASQC Z1.4. The lot size shall be expressed in pouches. The sample unit shall be the contents of one pouch. The inspection level shall be S-3 and the acceptable quality level (AQL), expressed in terms of defects per hundred units, shall be 1.5 for major defects and 4.0 for minor defects. Defects and defect classifications are listed in table I.

TABLE I. Product defects 1/ 2/ 3/ 4/ 5/ 6/ 7/

Category	Defect
<u>Major</u>	<u>Minor</u>

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- 101 General
Product not type as specified.
- Appearance
- 201 Type I rice not off white color.
- 202 Type II rice not reddish-brown color.
- 203 Type III rice not medium yellow color.
- 204 Type IV rice not tan color.
- 102 Types I, or II, or III or IV not distinct grains of rice.
- 205 Type III wild rice color not dark brown to black.
- 206 Types I, or III or IV does not have a glossy sheen on rice grains.
- 207 Type II does not have pieces of corn, olives, and sweet red peppers.
- 208 Type III does not have pieces of carrots, peas, and mushrooms.
- 209 Type IV does not have intact pieces of carrots and green peas.
- Odor and flavor
- 103 Type I product does not have an odor or flavor of buttery-flavored cooked rice.

TABLE I. Product defects 1/ 2/ 3/ 4/ 5/ 6/ 7/(cont'd)

Category	Defect
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<u>Major</u>	<u>Minor</u>	
104		Type II product does not have an odor or flavor of cooked rice with corn, olives, sweet red peppers, herbs, and Mexican-style seasoning and spices or does not elicit a sensation of medium heat.
105		Type III product does not have an odor or flavor of mild, nutty cooked rice and wild rice with carrots, peas, mushrooms, and herbs, and with mild to moderate seasoning and spices.
106		Type IV product does not have an odor or flavor of cooked rice with moderate soy sauce, garlic and onion seasoning and spices.
		<u>Texture</u>
107		Types I, or II or IV rice not slightly soft to slightly firm.
108		Type III rice not slightly soft to slightly firm or wild rice not slightly crunchy.
	210	Rice not moist.
	211	Types II, or III or IV vegetable pieces not slightly soft to slightly firm.
		<u>Weight</u>
	212	Net weight of an individual pouch less than 4.5 ounces (128 grams). <u>8/</u>

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

2/ Finished product not equal to or better than the approved product standard in palatability and overall appearance shall be cause for rejection of the lot.

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3/ Enriched, parboiled, long grain rice shall be verified with the statement of ingredients on the label.

4/ For type II product, the combined weight of the corn, olives, and sweet red peppers of not ~~greater~~ **less** than 0.5 ounce (14 grams) in an individual pouch shall be verified with a certificate of conformance based on the producer's formulation.

Comment [MN7]: Natick case ES09-106, change 02, 20-APR-09, Delete "greater", Insert "less"

5/ For type III product, wild rice of not less than 1.0 ounce (28 grams) in an individual pouch shall be verified with a certificate of conformance based on the producer's formulation.

6/ For type III product, the combined weight of the carrots, peas, and mushrooms of not ~~greater~~ **less** than 0.5 ounce (14 grams) in an individual pouch shall be verified with a certificate of conformance, based on the producer's formulation.

Comment [MN8]: Natick case ES09-106, change 02, 20-APR-09, Delete "greater", Insert "less"

7/ For Type IV product, the combined weight of carrots and green peas of not ~~greater~~ **less** than 0.2 ounces (5 grams) in an individual pouch shall be verified with a certificate of conformance, based on the producer's formulation.

Comment [MN9]: Natick case ES09-106, change 02, 20-APR-09, Delete "greater", Insert "less"

8/ Sample average net weight less than 5.0 ounces (141 grams), shall be cause for rejection of the lot.

C. Methods of inspection.

(1) Commercial sterility. Commercial sterility shall be verified in accordance with USDA/FSIS regulations.

(2) Shelf life. The contractor shall provide a Certificate of Conformance that the product has a 36 month shelf life when stored at 80°F. Government verification may include storage for 6 months at 100°F or 36 months at 80°F. Upon completion of either storage period, the product will be subjected to a sensory evaluation panel for appearance and palatability and must receive an overall score of 5 or higher based on a 9 point hedonic scale to be considered acceptable.

(3) Net weight. The net weight of the filled and sealed pouches shall be determined by weighing each sample on a suitable scale tared with a representative empty pouch. Results shall be reported to the nearest 0.1 ounce or to the nearest gram.

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

<u>Test</u>	<u>Method Number</u>
Moisture	925.45D, 985.14, 39.1.03
Fat	960.39, 985.15
Salt	935.47, 971.27 (and/or 42.1.15) and 983.14 (and/or 33.7.09)

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

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

A. Packaging and labeling.

(1) Pouch material testing. The pouch material shall be examined for the characteristics listed in table I of MIL-PRF-44073. The lot size, sample unit, and inspection level criteria for each of the test characteristics are listed below. Any test failure shall be classified as a major defect.

Characteristic	Lot size expressed in	Sample unit	Inspection level
Oxygen transmission rate	yards	1/2 yard	S-1
Water vapor transmission rate	yards	1/2 yard	S-1
Camouflage	yards	1/2 yard	S-1
Thermal processing	pouches	1 pouch	S-2
Environmental conditions	pouches	1 pouch	S-2

(2) Pouch examination. The pouches shall be examined for the defects listed in table II of MIL-PRF-44073. The lot size shall be expressed in pouches. The sample unit shall be one thermal processed pouch. The inspection level shall be I and the AQL, expressed in terms of defects per hundred units, shall be 0.65 for major A defects, 2.5 for major B defects,

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and 4.0 for minor defects. Two hundred sample units shall be examined for critical defects. The finding of any critical defect shall be cause for rejection of the lot.

(3) Examination of pouch and carton assembly. The completed pouch and carton assemblies shall be examined for the defects listed in table III of MIL-PRF-44073. The lot size shall be expressed in units of completed assemblies. The sample unit shall be one pouch and carton assembly. The inspection level shall be S-3 and the AQL, expressed in terms of defects per hundred units, shall be 0.65 for major defects and 2.5 for minor defects. Fifty sample pouch and carton assemblies shall be examined for critical defects. The finding of any critical defect shall be cause for rejection of the lot.

B. Packing.

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

TABLE II. Shipping container and marking defects

Category		Defect
<u>Major</u>	<u>Minor</u>	
101		Marking missing or incorrect or illegible.
102		Inadequate workmanship. <u>1/</u>
	201	Contents more or less than specified.

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

SECTION J REFERENCE DOCUMENTS

DSCP FORMS

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DSCP FORM 3556 Marking Instructions for Boxes, Sacks and Unit Loads of
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MILITARY SPECIFICATIONS

MIL-PRF-44073 Packaging of Food in Flexible Pouches

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY (ASQ)

ANSI/ASQCZ1.4-2003 Sampling Procedures and Tables for Inspection by
Attributes

ASTM INTERNATIONAL

D 1974-98 (2003) Standard Practice for Methods of Closing, Sealing,
and Reinforcing Fiberboard Boxes

D 5118/D 5118M-05a Standard Practice for Fabrication of Fiberboard
Shipping Boxes

AOAC INTERNATIONAL

Official Methods of Analysis (OMA) of the AOAC International

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For DSCP Website Posting

RDNS-CFF

20 April 2009

TO: DSCP-FTRE

SUBJECT: ES09-106 Document changes to PCR-R-001A Rice, Packaged In a Flexible Pouch, Shelf Stable, weight requirements correction

Date received: 10 March 09

Date due: Open

Date replied: 20 April 09

1. Recent review of PCR-R-001A suggests that during the conversion from a Military Specification (MIL-R-44482) to a Performance-based Contract Requirement (PCR) document the combined weight requirements were inserted as a “not greater than requirement” when recommendations were for a “not less than” requirement.
2. In addition, ES08-104 Use of Time Stamping for MRE 29 Retort Pouch Items, changes will be made at this time.
3. Natick submits the following changes to the subject document for all current, pending and future contracts until the document is formally amended or revised:
 - a. Section C-2-G,(2), Line 4, after “not” delete “greater”, insert “less”
 - b. Section C-2-G,(3), Line 5, after “not” delete “greater”, insert “less”
 - c. Section C-2-G,(4), Line 3, after “not” delete “greater”, insert “less”
 - d. Section D-2-A,(2), Line 5, and 6 delete “Retort identification number” and “Retort cook number” insert “Time stamp (hour and minute of filling/sealing operation)”

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e. Section D-2-B, After “code” insert the following new footnote “3/ Cartons shall be time stamped with the hour and minute that the pouch is sealed into the carton. (Cartons are not expected to bear same time stamp as pouch).”

f. Section E-5, Table I, footnote 4/, Line 2, after “not” delete “greater”, insert “less”

g. Section E-5, Table I, footnote 6/, Line 2, after “not” delete “greater”, insert “less”

h. Section E-5, Table I, footnote 7/, Line 1, after “not” delete “greater”, insert “less”

4. Attached is the subject document with changes highlighted.