

SECTION C

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

C-1 ITEM DESCRIPTION

PCR-R-004A, RICE, PACKAGED IN A POLYMERIC TRAY, SHELF STABLE

Types.

- I - Rice, white
- II - Rice pilaf
- III – Brown rice
- IV – Brown and wild rice pilaf

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 product shall meet the minimum shelf life requirement of 36 months at 80°F.

D. Appearance.

(1) Type I. The finished product shall be white rice in a margarine based sauce. The cooked rice shall be rice produced from enriched, parboiled, long grain, milled rice. The cooked rice shall have an off white color. The rice shall be distinct rice grains with a glossy sheen. The packaged food shall be free from foreign materials.

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(2) Type II. The finished product shall be rice pilaf. The cooked rice shall be rice produced from enriched, parboiled, long grain, milled rice. The cooked rice shall have an off white to light tan color. The finished product shall consist of distinct rice grains. The product shall have pieces of red and green bell pepper, light tan enriched vermicelli, and visible specks of spices. The packaged food shall be free from foreign materials.

(3) Type III. The finished product shall be brown rice in a butter and broth based sauce. The cooked rice shall be rice produced from whole grain brown rice. The cooked brown rice shall have a light to medium tan color. The rice shall be distinct rice grains with a glossy sheen. The packaged food shall be free from foreign materials.

(4) Type IV. The finished product shall be brown and wild rice pilaf. The cooked rice shall be rice produced from whole grain brown rice and whole grain wild rice in a margarine and chicken broth based sauce seasoned with herbs and spices. The cooked brown rice shall have a light to medium tan color and the cooked wild rice shall have a dark brown color. The finished product shall be distinct rice grains with a glossy sheen. The product shall have pieces of celery and visible specks of herbs and spices. The packaged food shall be free from foreign materials.

E. Odor and flavor.

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

(2) Type II. The packaged food shall have an odor and flavor of cooked rice and chicken base with notes of thyme and bay leaf. The packaged food shall be free from foreign odors and flavors.

(3) Type III. The packaged food shall have an odor and flavor of cooked brown rice in a butter and broth based sauce. The rice shall have a nutty flavor of whole grain brown rice. The packaged food shall be free from foreign odors and flavors.

(4) Type IV. The packaged food shall have an odor and flavor of cooked brown and wild brown rice in a margarine and broth based sauce with celery and seasonings. The rice shall have a nutty flavor of whole grain brown rice. The packaged food shall be free from foreign odors and flavors.

F. Texture. For all types, the rice shall be moist and slightly soft to slightly firm.

G. Net weight.

(1) Type I. The average net weight shall be not less than 90 ounces. No individual polymeric tray shall have a net weight of less than 88 ounces.

(2) Type II. The average net weight shall be not less than 88 ounces. No individual polymeric tray shall have a net weight of less than 86 ounces.

(3) Type III. The average net weight shall be not less than 90 ounces. No individual polymeric tray shall have a net weight of less than 88 ounces.

(4) Type IV. The average net weight shall be not less than 90 ounces. No individual polymeric tray shall have a net weight of less than 88 ounces.

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

(b) Moisture content. The moisture content shall be not less than 60.0 percent and not greater than 66.0 percent.

(2) Type II.

(a) Fat content. The fat content shall be not greater than 5.5 percent.

(b) Salt content. The salt content shall be not less than 0.7 percent and not greater than 1.4 percent.

(c) Moisture content. The moisture content shall be not less than 60.0 percent and not greater than 66.0 percent.

(3) Type III.

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(a) Fat content. The fat content shall be not greater than 5.5 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 58.0 percent and not greater than 68.0 percent.

(4) Type IV.

(a) Fat content. The fat content shall be not greater than 5.5 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 58.0 percent and not greater than 68.0 percent.

C-3 MISCELLANEOUS INFORMATION

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

A. Type I.

(1) Ingredients/formulation. Ingredients and formulation percentages for Type I margarine sauce may be as follows:

<u>Ingredients</u>	<u>Percent by weight</u>
Margarine	97.2
Lecithin	2.8

(2) Product preparation. Percentages for product preparation for Type I may be as follows:

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<u>Ingredients</u>	<u>Percent by weight</u>
Rice, white, blanched <u>1/</u>	88.0
Margarine sauce	10.8
Salt <u>2/</u>	1.2

1/ The rice should be placed in an excess quantity of 190°F water and blanched until the rice weighs approximately 2-1/2 times the original dry weight. The blanched rice should be thoroughly rinsed with clean, cool water to remove all excess rice starch.

2/ The total amount of salt in the formulation may be adjusted as necessary to produce a product that complies with the finished product salt requirements.

B. Type II.

(1) Ingredients /formulation. Ingredients and formulation percentages for Type II may be as follows:

<u>Ingredients</u>	<u>Percent by weight</u>
Rice, white, blanched <u>1/</u>	66.00
Chicken broth, canned	18.16
Margarine	6.00
Toasted cut vermicelli <u>2/</u>	6.00
Onions, dehydrated, chopped	1.00
Salt <u>3/</u>	0.80
Chicken base <u>4/</u>	0.80
Red peppers, dehydrated, diced	0.50
Green peppers, dehydrated, diced	0.30
Lecithin	0.30
Black pepper, ground	0.07
Thyme, dried	0.04
Bay leaves, dried, ground	0.03

1/ The rice should be placed in an excess quantity of 190°F water and blanched until the rice weighs approximately 2-1/2 times the original dry weight. The blanched rice should be thoroughly rinsed with clean, cool water to remove all excess rice starch.

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2/ Toasted cut enriched vermicelli (approximately 1/2 inch) produced by A. Zerega's Sons, Inc. was used in the development of this product. The cut vermicelli was made from enriched durum semolina.

3/ The total amount of salt in the sauce may be adjusted as necessary to produce a product that complies with the finished product salt requirements.

4/ Imperial Chicken Base (no MSG, no HVP) Hallsmith Sysco brand was used in the development of this product.

C. Type III.

(1) Ingredients/formulation. Ingredients and formulation percentages for Type III sauce may be as follows:

<u>Ingredients</u>	<u>Percent by weight</u>
Water	61.71
Butter, unsalted	15.78
Chicken broth, canned	11.57
Modified food starch, waxy maize	4.57
Beef base, paste	2.57
Garlic salt	1.86
Salt, seasoned, no MSG	1.21
Lecithin	0.71

(2) Product Preparation. Percentages for product preparation for Type IV may be as follows:

<u>Ingredients</u>	<u>Percent by weight</u>
Rice, whole, long grain, brown , blanched <u>1/</u>	53.33
Sauce	47.00

1/ The rice should be placed in an excess quantity of 190° F water and blanched until the rice weighs approximately 2 times the original dry weight. The blanched rice should be thoroughly rinsed with clean, cool water to remove all excess rice starch.

D. Type IV.

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(1) Ingredients/Formulation. Ingredients and formulation percentages for Type IV sauce may be as follows:

<u>Ingredients</u>	<u>Percent by weight</u>
Water	61.23
Margarine	13.49
Chicken broth, canned	11.00
Onions, dehydrated	4.79
Modified food starch, waxy maize	4.21
Celery, dehydrated	2.28
Salt	1.55
Lecithin	0.66
Chicken base, paste	0.60
Thyme, dried, whole	0.11
Sage, dried, ground	0.04
Marjoram, dried, whole leaf	0.04

(2) Product Preparation. Percentages for product preparation for Type IV may be as follows:

<u>Ingredients</u>	<u>Percent by weight</u>
Sauce	47.00
Rice, whole long grain, brown <u>1/</u>	32.44
Rice, wild <u>1/</u>	20.56

1/ Each variety of rice should be placed in an excess quantity of 190° F water and blanched until the rice weighs approximately 2 times their original dry weight. The blanched rice should be thoroughly rinsed with clean, cool water to remove all excess rice starch.

SECTION D

D-1 PACKAGING

A. Preservation. Product shall be filled into polymeric trays and the trays with protective sleeves, shall conform to the requirements of section 3 of MIL-PRF-32004, Packaging of Food in Polymeric Trays. Verification testing and inspection of trays, lids and sleeves shall be in accordance with Section 4 of MIL-PRF-32004 and the Quality Assurance Provisions of Section E of this Performance-based Contract Requirements document.

B. Polymeric tray closure. The filled, sealed, and processed tray shall be securely closed.

D-2 LABELING

A. Polymeric tray body. The polymeric tray body shall be clearly printed or stamped, in a manner that does not damage the tray, with permanent ink of any contrasting color, which is free of carcinogenic elements. One end of the polymeric tray (see figure 1 of MIL-PRF-32004) shall be marked with the product name and number of portions. If the tray body end markings are not readily legible in low light conditions, a small, easily legible label shall be applied, but not over any existing tray markings. All other markings may be applied along the tray body side. To avoid erroneous marking of trays, the product name, lot number and filling equipment number shall be applied prior to processing. Additional tray marking may be applied before or after processing. 1/

Tray body markings shall include:

- (1) Product name. Commonly used abbreviations may be used when authorized by the inspection agency.
- (2) Tray code includes: 2/
 - Lot Number
 - Filling equipment identification number
 - Retort identification number
 - Retort cook number

1/ As an alternate method, tray body markings may be clearly printed or stamped onto the polymeric tray lid prior to processing, in a manner that does not damage the lid, with permanent ink of any contrasting color, which is free of carcinogenic elements, provided that the required markings are applied onto the tray body after processing.

2/ 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, 18 April 2005 would be coded as 5108). The Julian code shall represent the day the product was packaged into the tray and processed. Sublotting (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.

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B. Polymeric tray lid. The lid shall be clearly printed or stamped, in a manner that does not cause damage. Permanent ink of any contrasting color, which is free of carcinogenic elements, shall be used. As an alternate labeling method, a pre-printed self-adhering 0.002 inch thick clear polyester label printed with indelible contrasting color ink may be used.

Note: The font tested by Natick was Microsoft Helvetica. The font used shall be similarly clear/easy to read as Helvetica. The recommended font sizes are as follows: 22 for the product name, 14 for “yield” and “to heat in water.” If an additional note is required on the label, such as “fluff before serving,” it should also be in font size 14. All other information should be in font size 9.

(1) Lid labeling shall include:

- Product name
- Ingredients
- Net weight
- Name and address of packer
- Official establishment number (for example, EST 38) or a three letter code identifying the establishment

(2) Lid labeling shall also show the following statements:

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YIELD: Serves 18 portions of approximately 2/3 cup each.

TO HEAT IN WATER: Submerge unopened tray in water. Bring water to a boil. Simmer gently 45-55 minutes. Avoid overheating (tray shows evidence of bulging).

Note: Fluff rice before serving.

WARNING: Do not heat tray in oven.

TO TRANSPORT AFTER HEATING: Insert tray back into protective sleeve to protect during transport. If sleeve is unavailable, stack trays lid-to-lid with fiberboard pads in between.

CAUTION: Use care when opening as pressure may have been generated within the tray.

TO OPEN: Using a clean knife, cut the lidding around the inside perimeter of the tray seals.

SUGGESTION: Cut lid along 3 sides and fold over uncut portion. Fold back to keep unused portions protected.

D-3 PACKING

A. Packing for shipment to ration assembler. Four filled, sealed, processed and sleeved polymeric trays shall be packed in a snug fitting fiberboard box conforming to style RSC-L, type CF, grade 275 of ASTM D 5118/D 5118M, Standard Practice for Fabrication of Fiberboard Shipping Boxes. The sleeved trays shall be placed flat with the first two trays placed with the lids together and the next two trays with the lids together. The box shall be closed in accordance with ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Boxes.

D-4 UNITIZATION

A. Unit loads. Unit loads shall be as specified in DSCP FORM 3507, Loads, Unit: Preparation of Semiperishable Subsistence Items.

D-5 MARKING

A. Shipping containers and unit loads. Marking of shipping containers and unit loads shall be as specified in 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 Z1.4-1993, Sampling Procedures and Tables for Inspection by Attributes, are required. Unless otherwise specified, Single Sampling Plans indicated in ANSI/ASQC Z1.4-1993 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 periodic review sampling and evaluation. The USDA shall select sample units during production of contracts and submit them to the following address for evaluation:

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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. Two (2) sample units of each item produced shall be randomly selected from that one production lot. The two (2) 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 and the methods of inspection cited in this section.

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 - 1993. The lot size shall be expressed in trays. The sample unit shall be the contents of one tray. The inspection level shall be S-3 and the acceptable quality level (AQL), expressed in terms of defects per hundred units, shall be 4.0 for major defects and 6.5 for minor defects. Defects and defect classifications are listed in table I below. The trays shall be heated in accordance with the heating instructions from the tray label prior to conducting any portion of the product examination.

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TABLE I. Product defects 1/ 2/ 3/

Category		Defect
<u>Major</u>	<u>Minor</u>	
101		<u>General</u>
		Product not type as specified.
		<u>Appearance</u>
	201	Type I rice not off white color.
	202	Type II rice not an off white to light tan color.
	203	Type III brown rice not light to medium tan color.
	204	Type IV brown rice not light to medium tan color.
	205	Type IV wild rice not dark brown color.
	206	Types I or II or III or IV not distinct grains of rice.
	207	Types I or III or IV products do not have a glossy sheen on rice grains.
	208	Type II product does not have pieces of red and green bell pepper.
	209	Type II product does not have light tan colored vermicelli.
	210	Type II product does not have visible specks of spices.
	211	Type IV product does not have pieces of celery and visible specks of herbs and spices.
102		<u>Odor and flavor</u>
		Type I product does not have an odor or flavor of buttery-flavored cooked rice.
103		Type II product does not have an odor or flavor of cooked rice and chicken base with notes of thyme and bay leaf.

TABLE I. Product defects 1/ 2/ 3/ cont'd

Category		Defect
<u>Major</u>	<u>Minor</u>	
104		Type III product does not have an odor or flavor of cooked brown rice in a butter and broth based sauce.
105		Type IV product does not have an odor or flavor of cooked brown and wild brown rice in a margarine and broth based sauce with celery and seasonings.
106		Types III or IV product do not have a nutty flavor of whole grain brown rice.
		<u>Texture</u>
	212	Types I or II or III or IV rice not moist, or not slightly soft to slightly firm.
		<u>Net weight</u>
	213	Type I net weight of an individual polymeric tray less than 88 ounces. <u>4/</u>
	214	Type II net weight of an individual polymeric tray less than 86 ounces. <u>5/</u>
	215	Type III net weight of an individual polymeric tray less than 88 ounces. <u>4/</u>
	216	Type IV net weight of an individual polymeric tray less than 88 ounces. <u>4/</u>

1/ Presence of any foreign materials such as, but not limited to dirt, insect parts, hair, wood, glass, metal, or mold, or any foreign odors or 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.

3/ Enriched, parboiled, long grain rice, ~~and enriched vermicelli~~, whole grain brown rice and whole grain wild rice shall be verified with the statement of ingredients on the label.

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4/ Sample average net weight less than 90 ounces shall be cause for rejection of the lot.

5/ Sample average net weight less than 88 ounces shall be cause for rejection of the lot.

B. 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 3 year 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 polymeric tray shall be determined by weighing each sample unit on a suitable scale tared with a representative polymeric empty tray and lid. Results shall be reported to the nearest 1 ounce.

(4) Analytical. The sample to be analyzed shall be a one-pound composite of three filled and sealed polymeric trays which have been selected at random from one production lot. The composite 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>
Fat	985.15
Salt	935.47
Moisture	925.45D, 985.14

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, POLYMERIC TRAY)

A. Packaging and labeling.

(1) Polymeric tray testing. For purposes of clarification, the polymeric tray without the lid will be referred to as the “tray” and the polymeric tray with the lid shall be referred to as the “container”. The polymeric tray with protective sleeve and polymeric tray material shall be examined for the characteristics listed in table I of MIL-PRF-32004, Packaging of Food in Polymeric Trays. The lot size, sample unit, and inspection level criteria are provided in table II below for each of the test characteristics. Any test failure shall be classified as a major defect and shall be cause for rejection of the lot. For rough handling survivability at frozen temperature, polymeric tray survival rate shall be at least 85 percent.

TABLE II. Polymeric tray quality assurance criteria
Prior to processing

Characteristic	Lot size expressed in	Sample unit	Inspection level
Tray configurations and dimensions	Trays	1 tray	S-1
Oxygen gas transmission rate of tray	Trays	1 tray	S-1
Oxygen gas transmission rate of lid	Yards	1/2 yard	S-1
Water vapor transmission rate of tray	Trays	1 tray	S-1
Water vapor transmission rate of lid	Yards	1/2 yard	S-1
Camouflage	Containers	1 container	S-1

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<u>After processing</u>			
Characteristic	Lot size expressed in	Sample unit	Inspection level
Processing	Trays	1 tray	S-2
Rough handling survivability	Test containers	1 container	S-2
Protective sleeve	Containers	1 container	S-1
Residual gas	Containers	1 container	S-1
Closure seal	Containers	1 container	S-1
Internal pressure	Containers	1 container	S-1
Lid opening	Containers	1 container	S-1

(2) Examination of container. The container with protective sleeve removed shall be examined for the defects listed in table II of MIL-PRF-32004 and the labeling defects listed in table III below. The lot size shall be expressed in containers. The sample unit shall be one processed and labeled container. 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 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.

TABLE III. Container labeling defects

Category		Defect
<u>Major A</u>	<u>Minor</u>	
101		Polymeric tray lid or body labeling missing, incorrect or illegible.
	201	When a pre-printed self adhering label is used, the label not adhering to tray lid (for example, label raised or peeled back from edge to corner) or presence of any areas of gaps along the perimeter of the label where the label is not properly adhered.

(3) Label adhesive examination. When self-adhering labels are used, the adhesive shall be tested in accordance with ASTM D 3330/D 3330M. In lieu of testing, a certificate of conformance (COC) shall be provided.

B. Packing.

(1) Shipping container and marking examination. The filled and sealed shipping containers shall be examined for the defects listed in table IV 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 IV. Shipping container and marking defects

Category		Defect
<u>Major</u>	<u>Minor</u>	
101		Marking omitted, incorrect, illegible, or improper size, location sequence or method of application.
102		Inadequate workmanship. <u>1/</u>
	201	Arrangement or number of polymeric trays not as 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.

C. Unitization.

(1) Unit load examination. The unit load shall be examined in accordance with the requirements of DSCP FORM 3507, Loads, Unit: Preparation of Semiperishable Subsistence Items. Any nonconformance shall be classified as a major defect.

SECTION J REFERENCE DOCUMENTS

DSCP FORMS

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

MILITARY SPECIFICATIONS

MIL-PRF-32004 Packaging of Food in Polymeric Trays

GOVERNMENT PUBLICATIONS

Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder
(21 CFR Parts 1-199)

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY (ASQ)

ANSI/ASQCZ1.4-1993 Sampling Procedures and Tables for Inspection by
Attributes

AMERICAN SOCIETY FOR TESTING AND MATERIALS (ASTM)

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

D 3330/D 3330M-04 Standard Test Method for Peel Adhesion of
Pressure-Sensitive Tape

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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DEPARTMENT OF THE ARMY
U.S. ARMY RESEARCH, DEVELOPMENT AND ENGINEERING COMMAND
NATICK SOLDIER CENTER
KANSAS STREET
NATICK, MA 01760-5018
April 7, 2006

Food Engineering Services Team

MEMORANDUM FOR Defense Supply Center Philadelphia
Directorate of Subsistence, Bldg. 6
ATTN: DSCP-FTL (Mr. Mike Malason)
700 Robbins Avenue
Philadelphia, PA 19111-5092

SUBJECT: Approved Document (UGR-H&S Ration) (ES06-022)

1. The ES06-022 action is based on an internal request to add 2 new flavors to a current document to use in a new UGR 07 procurement. The U.S. Army Research, Development and Engineering Command, Natick Soldier Center is forwarding electronically the document listed below.

Document and name

CHANGE 01 to PCR-R-004A, RICE, PACKAGED IN A POLYMERIC TRAY, SHELF STABLE

2. Request DSCP forward the item National Stock Numbers (NSN's) to Ms. Friel for insertion into the item monograph. The item monograph will then be submitted under separate cover.

3. Ms. Mary Friel, telephone number DSN 256-4261, may be contacted if additional information is required regarding this document.

1 Encl

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Combat Feeding Directorate
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