



NATICK PAM 30-25,
7th Edition, NOVEMBER 2006
Approved for public release;
distribution unlimited



TECHNOLOGY DRIVEN. WARFIGHTER FOCUSED.

OPERATIONAL RATIONS OF THE DEPARTMENT OF DEFENSE

NATICK PAM 30-25,

7TH EDITION

NOVEMBER 2006

OPSEC 06-357

Proponents of this pamphlet are the DoD Combat Feeding Directorate (AMSRD-NSC-CF) and the Defense Supply Center Philadelphia, Directorate of Subsistence (DSCP-QT).

This pamphlet is posted at the U.S. Army Natick Soldier RD&E Center (NSRDEC) website address given on the back cover. For the most current ration updates prior to publication of an updated pamphlet, please consult the website. General comments and suggested improvements from readers are most welcome. Please send them to the Combat Feeding Directorate at the address on the back cover.

Customers interested in ordering rations described in this pamphlet should contact Defense Supply Center Philadelphia, DSCP-QT, at the address and phone number given on the back cover or their website. The website provides National Stock Numbers for all operational rations in this pamphlet as well as names and telephone numbers of POCs.

The U.S. Army Natick Soldier RD&E Center's DoD Combat Feeding Directorate and the Defense Supply Center Philadelphia will continue to work together to provide world class rations to our world class Warfighters.

FOR THE COMMANDERS:

OFFICIAL:



Gerald A. Darsch
Director
DoD Combat Feeding Directorate
U.S. Army Natick Soldier RD&E Center



Richard M. Faso
Director
Customer Operations Directorate
Directorate of Subsistence
Defense Supply Center Philadelphia

DISTRIBUTION: A, B

LISTING OF ACRONYMS 2

CONVERSION CHART 2

INTRODUCTION 3

UNITIZED GROUP RATION (UGR) 4

 UGR Heat & Serve (H&S)

 Menu Improvements 5

 UGR 2005 H&S Menus 6-7

 UGR 2006/2007 H&S Menus..... 8-9

 UGR A-Ration Menu Improvements 10

 UGR 2006 A-Ration Menus 11-12

 UGR 2007 A-Ration Menus 13-14

 UGR B-Ration Menus 15-16

ARCTIC SUPPLEMENT TO THE UGR..... 1 7

MEAL, READY-TO-EAT, INDIVIDUAL™ (MRE™)..... 18

 MRE™ Improvements, 1998-2004..... 19

 MRE™ Improvements, 2005-2008..... 20

 MRE™ Individual Menus
 (MRE™, XXV) 21-22

 MRE™ Individual Menus
 (MRE™, XXVI)..... 23-24

 MRE™ Individual Menus
 (MRE™, XXVII)..... 25-26

 MRE™ Individual Menus
 (MRE™, XXVIII) 27-28

MEAL, RELIGIOUS, KOSHER/HALAL 29

MEAL, RELIGIOUS, KOSHER FOR PASSOVER..... 30

**MEAL, TAILORED OPERATIONAL TRAINING
(TOTM)..... 31**

 TOTM Menus 32 - 33

GO-TO-WAR (GTW) RATION 34

**MEAL, COLD WEATHER/FOOD PACKET,
LONG RANGE PATROL (MCW/LRP)..... 35**

 Combined MCW/LRP Menus
 FY04 Procurement 36

**FOOD PACKET, SURVIVAL,
GENERAL PURPOSE 37**

**FOOD PACKET, SURVIVAL,
ABANDON SHIP 38**

**FOOD PACKET, SURVIVAL,
AIRCRAFT, LIFE RAFT 39**

ULTRA HIGH TEMPERATURE (UHT) MILK 40

**FOOD PACKET, CARBOHYDRATE
SUPPLEMENT (CARBOPACK)..... 40**

SPLIT TOP LOAF BREAD 41

**WATER, DRINKING, EMERGENCY AND
WATER, DRINKING, STERILE..... 41**

HEALTH & COMFORT PACK (HPC)..... 42

HUMANITARIAN DAILY RATION (HDR)..... 43

 HDR Menus..... 44

**MEAL, ALTERNATIVE REGIONALLY
CUSTOMIZED (MARC)..... 45**

COMING TO A THEATER NEAR YOU™ 46-47

 First Strike Ration™ (FSR™)..... 46

 Unitized Group Ration-Express™
 (UGR-E™) 47

LISTING OF ACRONYMS

Army Field Feeding System	AFFS	Meal, Cold Weather/Food Packet, Long Range Patrol.....	MCW/LRP
Boil-in-Bag.....	BIB	Meal, Ready-to-Eat.....	MRE™
Carbohydrate.....	CHO	Meal, Tailored Operational Training.....	TOTM
Combat Feeding Directorate	CFD	Natick Soldier Research, Development & Engineering Center.....	NSRDEC
Defense Logistics Agency	DLA	National Stock Number.....	NSN
Defense Supply Center Philadelphia.....	DSCP	Non-developmental items.....	NDI
Department of Defense	DoD	Office of the Surgeon General.....	OTSG
First Strike Ration™.....	FSR™	Operation Desert Shield/Storm.....	ODS
Flameless Ration Heater	FRH	Operation Enduring Freedom.....	OEF
Food and Drug Administration	FDA	Operation Iraqi Freedom	OIF
Food Packet, Carbohydrate Supplement	CarboPack	Special Operations Forces	SOF
Go-To-War Ration.....	GTW	Unitized Group Ration	UGR
Guantanamo Bay Naval Base	GTMO	Unitized Group Ration – Heat & Serve.....	UGR-H&S
Health & Comfort Pack.....	HCP	Unitized Group Ration – A.....	UGR-A
Humanitarian Daily Ration.....	HDR	Unitized Group Ration – B.....	UGR-B
Joint Services Operational Rations Forum.....	JSORF	Ultra High Temperature	UHT
Meal, Alternative Regionally Customized	MARC	United States Army Special Operations Command.....	USSOCOM

CONVERSION CHART

RATION	US STANDARD UNITS		METRIC UNITS	
	WEIGHT (pounds)	VOLUME (cubic feet)	WEIGHT (kilograms)	VOLUME (cubic liters)
UGR H&S	125	5.25	56.7	148.66
UGR A	87	5.25	39.46	148.66
UGR B	125	5.25	56.7	148.66
Arctic Supplement to the UGR	60	5	27.22	141.58
MRE™	21.8	0.99	9.89	28.03
Meal, Religious Kosher/Halal	18	1.4	8.16	39.64
TOTM	20	0.95	9.07	26.9
GTW	33	1.24	14.97	35.11
MCW/LRP	15	0.99	6.8	28.03
Food Packet, Survival, General Purpose	18	0.52	8.16	14.72
Food Packet, Survival, Abandon Ship	48	1.36	21.77	38.51
Food Packet, Survival, Aircraft, Life Raft	8	0.24	3.63	6.8
UHT Milk	16.4	0.33	7.44	9.34
Carbopack	10.15	0.6	4.6	16.99
Split Top Loaf Bread	31.8	8.4	14.42	237.86
HPC Type I	58	2.91	26.31	82.4
HPC Type II	18	1.86	8.16	52.67
HPC Type III	18	1.86	8.16	52.67
HDR	25	1.02	11.34	28.88
MARC	17	0.63	7.71	17.84
FSR™	25	1	11.34	28.32
UGR-E™	43	1.9	19.5	53.8



Modern operational requirements demand state-of-the-art combat rations to provide the nutritional needs of the Warfighter in extremely intense and highly mobile combat situations and other contingency operations. Under the auspices of the Department of Defense (DoD), the U.S. Army Natick Soldier RD&E Center's (NSRDEC) DoD Combat Feeding Directorate (CFD) and the Defense Supply Center Philadelphia's (DSCP) Directorate of Subsistence, Operational Rations Business Unit, are collaborating to employ a total life cycle approach in developing, testing, evaluating, procuring, fielding and supporting all military rations. These rations provide an essential contribution to the overall quality of life of the individual combatant.



DoD CFD is responsible for research, development, engineering, integration, field testing with Warfighters and technical support for the full range of combat rations. The program is based on a strong partnership with the commercial sector, other government agencies and the Office of the Surgeon General (OTSG). New combat ration menus and components are introduced each year as a direct result of Warfighter input. The OTSG approves all rations and menu changes. The Joint Services Operational Rations Forum (JSORF) meets annually to approve all menu changes. The Operational Rations Business Unit is responsible for developing and implementing a master strategy for the integration of the U.S. food industry into the combat ration program. The Directorate of Subsistence is also responsible for ensuring a logistical infrastructure is in place to supply present and future customers the highest quality combat rations in a timely manner and at an affordable price.

This pamphlet highlights the full range of fielded combat rations, including general purpose rations, special purpose subsistence and survival rations. Specific information provided for each ration includes: purpose, characteristics, nutritional data and preparation requirements.



UNITIZED GROUP RATION (UGR)

PURPOSE:

The Unitized Group Ration (UGR) is designed to simplify and streamline the process of providing the highest quality meals in the field by integrating Heat & Serve (H&S) and A-Rations with quick-prepared, user friendly, brand name commercial products. The UGR is used to sustain groups of military personnel during worldwide operations that allow organized food service facilities. It is an integral part of the Army Field Feeding System (AFFS).

CHARACTERISTICS:

There are three UGR options available which include: the UGR-H&S, the UGR-A and the UGR-B. All UGRs have 14 lunch/dinner menus with three, seven and five breakfast menus respectively. Each module provides 50 complete meals. The H&S and the B-version are unitized into three fiberboard cartons, including disposables. Each pallet contains 8 modules or 400 meals. These are assembled at Government depots and have an expected shelf life of 18 months at 80° F (27° C). The UGR-A is a "build to order" ration with assembly and direct delivery by the vendor with a 15-day order ship time within CONUS and a 45-day order ship time for OCONUS. It has a shelf life of at least three months remaining for CONUS deliveries and at least 5 months remaining for OCONUS deliveries (at 80° F (27° C) for semi-perishables and 0° F (-18° C) for perishables).

- **Average Weight/Module:** 87 pounds for A, 125 pounds for H&S/B
- **Cube/Module:** 5.25 cubic feet

NUTRITIONAL DATA:

For UGR-H&S/A: Each meal, including mandatory supplements, provides an average of 1450 kilocalories (14% protein, 32% fat and 54% carbohydrate). Breakfast supplements include bread, milk and cold cereal; the lunch/dinner supplements include bread and milk.

For UGR-B: Each meal provides an average of 1,300 kilocalories (15% protein, 30% fat and 55% carbohydrate).

PREPARATION REQUIREMENTS:

Trained food service personnel prepare the ration using organized food service facilities.

COMMENTS:

- The H&S metal tray can has been replaced with the polymeric tray container; phase-in was completed during the 2003 production.
- Customer-driven menu revisions are made annually under the Fielded Group Ration Improvement Program.



**UNITIZED GROUP RATION HEAT AND SERVE
(UGR-H&S)**

UGR HEAT & SERVE (H&S) MENU IMPROVEMENTS

YEAR	5 BREAKFAST			10 LUNCH/DINNERS			
	NEW:		OUT:	NEW:			OUT:
FY00:	Eggs: western style Bacon & cheese Creamed ground beef Pork sausage links Potatoes in butter sauce Potatoes w/bacon pieces Waffles: plain & blueberry	Coffee cake & Spice cake		Lasagna Spaghetti & meatballs Chicken breast Beef & green peppers BBQ pork ribs Ham slices in spice sauce Hamburgers	Chili con carne Chicken chow mein Turkey slices Mashed potatoes, instant Stuffing, instant Beans w/rice & bacon Baked beans White rice	Oriental rice Sweet potatoes Cakes: spice, yellow, marble, chocolate (w/toppings) Puddings: chocolate & vanilla	
	7 BREAKFAST			14 LUNCH/DINNERS			
	NEW:		OUT:	NEW:			OUT:
FY01:	Pork sausage & gravy Scrambled eggs w/ pork sausage & potatoes	Corned beef hash		Beef stew Chicken teriyaki Chili w/beans Meatballs w/brown gravy	Beef w/noodles Butterscotch pudding Devil's fudge cake w/ coconut topping	Walnut tea cake	Chili con carne
FY02:	Cappuccino replaces cocoa in 3 menus Apple cinnamon waffles			Pasta w/Italian sausage			Ham w/spice sauce
FY03:	Scrambled eggs w/ turkey sausage & potatoes Scrambled eggs w/ beef & potatoes Cinnamon swirls Coffee filter bags	Eggs, dehydrated plain (Army only)	Scrambled eggs, western style Coffee cake w/topping	Lasagna w/vegetables Country Captain chicken Pork tamales Chocolate waffles Coffee filter bags			Lasagna w/meat sauce Chicken chow mein Pasta w/Italian sausage Oriental rice Ground coffee
FY04:	Turkey sausage in brine Omelet w/ham & potato Banana nut loaf Raspberry swirls	Blueberry scones	Ham slices in brine Cinnamon swirls Omelet w/bacon & cheese	Chicken & dumplings Veal parmesan Sweet & sour pork Mashed potatoes w/ poultry gravy	Jalapeño cheese spread Chocolate chocolate chip cookies Butterscotch chip cookies	Tapioca pudding Chocolate peanut butter cookies Chocolate brownie w/M&M's®	Chili w/carne Teriyaki chicken BBQ pork ribs Chocolate pudding Sweet potatoes
FY05:	Cheesy ham & potatoes			BBQ pork ribs (improved) Buffalo chicken & lemon pepper chicken Cornbread & sausage stuffing	Brownie w/Butterfinger Pieces® Lemon crunch cake Chocolate chip macaroon cookies Blonde brownie Pasta & sausage (improved)	Spaghetti pizza bake Zucchini w/tomatoes Mac & cheese Red beans & rice (improved)	Potatoes w/bacon Hamburger patties Beef w/green peppers Bread stuffing (mc) Instant mashed potatoes Instant stuffing Pork tamales Lasagna w/vegetables
FY06:	Freeze dried eggs (Army) Hash browns dehydrated (Army) Scrambled eggs, plain - tray (MC)	Oatmeal, instant (Army) Hominy grits, instant (Army) Ham slices in brine (Army)(MC)	All tray eggs (except scrambled, plain for MC)	Burgundy beef stew Mexican chili macaroni Turkey cutlets in gravy Beef tacos/tortillas	Szechwan chicken Rice pilaf Tabasco® green pepper sauce Tabasco® chipotle Heinz Kick'rs®	Jalapeño cheese spread (MRE™) Butterscotch cookies Reese's Pieces®, plain M&M's®, plain	Country Captain chicken Beef stew Turkey slices & gravy Beef chunks w/ noodles
FY07*:	Dehydrated boil-in-bag (BIB) scrambled eggs (all services) Bacon, shelf stable Breakfast cake w/ maple syrup	Bacon & cheddar pocket** French toast pocket**	Freeze dried eggs (#10 can) Scrambled eggs, plain-tray (MC) Turkey sausage links Waffles	Pot roast & gravy Pulled BBQ pork / chili dogs* Sweet potatoes Brown rice Wild rice pilaf			Spaghetti pizza bake Chicken & dumplings Rice pilaf

** Field tested for potential inclusion in FY08 menus.

UGR 2005 H&S MENUS

BREAKFAST:

MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6	MENU 7
Turkey sausage links	Creamed ground beef	Pork sausage links	Pork sausage in gravy	Turkey sausage links	Pork sausage in gravy	Corned beef hash
Scrambled eggs w/ beef & potatoes	Omelet w/ham & potato	Omelet w/sausage & potatoes	Scrambled eggs w/ turkey sausage & potatoes	Scrambled eggs w/ bacon & cheese	Scrambled eggs w/ beef & potatoes	Scrambled eggs w/ turkey sausage & potatoes
Cheesy ham & potato*						
	Pears	Blueberry dessert	Peaches	Fruit salad	Blueberry dessert	Apple dessert
Cinnamon scones w/icing	Coffee cake	Blueberry waffles	Raspberry swirls	Waffles, plain	Blueberry scones	Waffles, apple cinnamon
	Ketchup	Maple syrup	Ketchup	Maple syrup		Maple syrup
				Ketchup	Ketchup	
Salsa or picante	Hot sauce	Salsa or picante	Hot sauce	Hot sauce	Hot sauce	Jalapeño ketchup
Strawberry jam		Grape jelly		Strawberry jam		
Grape juice	Orange juice	Orange juice	Grape juice	Orange juice	Grape juice	Orange juice
Cocoa	Cappuccino, French vanilla	Cocoa	Cappuccino, Irish cream	Cocoa	Cappuccino, French vanilla	Cocoa



* New Items, ** Indicates a Split Entrée Menu

Breakfast Menus:

Include coffee and nondairy creamer (three menus). Supplement with two eight-oz. milks & one box of cold cereal per individual. Enhancements include two slices of bread. Peanut butter & jelly in odd numbered dinner menus. Sugar-free beverages in even numbered dinner menus.

LUNCH/DINNER:						
MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6	MENU 7**
Pasta & sausage (improved)*	Turkey slice/gravy	Chili	Beef chunks w/ noodles	Country Captain chicken	Spaghetti w/ meatballs	Buffalo chicken
						Lemon pepper chicken*
	Mashed potatoes w/poultry gravy	White rice		White rice		White rice
	Cornbread, sausage stuffing*					
Green beans	Mixed vegetables	Corn	Mixed vegetables	Peas & carrots	Green beans	Corn
Coffee cake	Brownie w/M&M's®	Lemon crunch cake*	Chocolate peanut butter chip cookie	Devil's fudge cake	Butterscotch pudding	Walnut tea cake
Applesauce	Peaches	Pears	Fruit cocktail	Cherry dessert	Peaches	Fruit cocktail
Lemonade	Iced tea	Lemonade	Pink lemonade	Grape drink	Iced tea	Lemonade
Grape jelly		Peanut butter & strawberry jam		Peanut butter & grape jelly		Peanut butter & strawberry jam
MENU 8	MENU 9	MENU 10	MENU 11	MENU 12	MENU 13	MENU 14
Beef stew	Spaghetti pizza bake*	Chicken breast in gravy	BBO pork ribs (improved)*	Chicken & dumplings	Sweet & sour pork	Meatballs w/gravy
		Mashed potatoes in poultry gravy	Macaroni & cheese*		White rice	Red beans & rice (improved)*
			Hamburger bun			
Green beans	Zucchini w/tomatoes*	Corn	Green beans	Peas	Mixed vegetables	Peas & carrots
Blondie brownie*	Chocolate chip macaroon*	Butterscotch chip cookies	Walnut tea cake	Butterscotch pudding	Butterfinger® brownie*	Tapioca pudding
Peaches	Pears	Fruit cocktail	Apple dessert	Peaches	Pineapple chunks	Fruit cocktail
Lemonade	Orange drink	Cherry drink	Orange drink	Iced tea	Lemonade	Orange drink
	Peanut butter & grape jelly	Cranberry sauce	Peanut butter & strawberry jam		Peanut butter & grape jelly	

* New Items, ** Indicates a Split Entrée Menu

Lunch/Dinner Menus:

Include hot sauce, coffee and nondairy creamer (seven menus). Supplement with eight oz. milk. Enhancements include two slices of bread, fresh fruits and salad when possible.

BREAKFAST:		
MENU 1	MENU 2	MENU 3
Scrambled eggs, butter flavored*	Scrambled eggs, butter flavored*	Scrambled eggs, butter flavored*
Pork sausage links	Shelf stable bacon*	Ham slices
Creamed ground beef	Creamed ground beef	Corned beef hash
Hash browns (Army/AF)	Cheesy ham & potatoes	Hash browns (Army/AF)
Breakfast cake w/maple syrup*	Spice cake	Coffee cake
Grits	Oatmeal	Grits
Blueberry dessert	Apple dessert	Peaches
Salsa	Jalapeño ketchup	Ketchup
Grape jelly	Strawberry jam	Grape jelly
Orange juice	Grape juice	Orange juice
Cappuccino, Irish cream	Hot cocoa	Cappuccino, French vanilla



* New Items, ** Indicates a Split Entrée Menu

Breakfast Menus:

Include coffee and nondairy creamer (three menus). Supplement with two eight-oz. milks and one box of cold cereal per individual. Enhancements include two slices of bread. Peanut butter & jelly in odd numbered dinner menus. Sugar-free beverages in even numbered dinner menus.

LUNCH/DINNER:						
MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6	MENU 7**
BBQ pulled pork*	Turkey cutlets/ gravy*	Chili	Tacos: beef taco filling*	Mexican chili mac*	Spaghetti w/ meatballs	Buffalo chicken
Chili dog*						Lemon pepper chicken*
Hamburger buns	Mashed potatoes w/poultry gravy	White rice	Tortillas, jalapeño cheese*			Brown rice
	Cornbread, sausage stuffing, tray					
Green beans	Mixed vegetables	Corn	Corn	Zucchini w/ tomatoes*	Green beans	Corn
Spice cake	M&M's®	Lemon cake	Dulce de leche cake*	Devil's fudge cake	Butterscotch pudding	Walnut tea cake
	Caramel butter- scotch chip cookies (2 trays)*					
Applesauce		Pears	Fruit cocktail	Cherry dessert	Peaches	Fruit cocktail
Lemonade	Iced tea	Lemonade	Pink lemonade	Grape drink	Iced tea	Lemonade
			Salsa or picante sauce			
MENU 8	MENU 9	MENU 10	MENU 11	MENU 12	MENU 13	MENU 14
Burgundy beef stew*	Pasta & sausage	Chicken breast in gravy	BBQ pork ribs (improved)	Beef pot roast w/ gravy*	Sweet & sour pork	Meatballs w/gravy
					Szechwan chicken	
White rice		Wild rice pilaf*	Macaroni & cheese	Mashed potatoes	White rice*	Red beans & rice (improved)
			Hamburger bun			
Green beans	Zucchini w/ tomatoes*	Mixed vegetables	Green beans	Mixed vegetables	Carrots	Green beans
Devil's fudge cake	Reese's Pieces®*	Walnut tea cake	Chocolate chip macaroon	Lemon cake	Spice cake	M&M's®
	Caramel butter- scotch chip cookie*					Tapioca pudding
Peaches	Pears	Fruit cocktail	Apple dessert	Peaches	Pineapple chunks	
Lemonade	Orange drink	Cherry drink	Orange drink	Iced tea	Lemonade	Orange drink
		Cranberry sauce				

* New Items, ** Indicates a Split Entrée Menu

Lunch/Dinner Menus:

Include hot sauce, coffee and nondairy creamer (seven menus). Supplement with eight oz. milk. Enhancements include two slices of bread, fresh fruits and salad when possible. Due to stock overages UGR H&S 2006 was not procured.

UGR A-RATION MENU IMPROVEMENTS

YEAR	7 BREAKFAST			14 LUNCH/DINNERS			
	NEW:		OUT:		NEW:		OUT:
FY02:	Cran-orange juice Bagel, filled Sausage patty, turkey Texas french toast Breakfast steak Peach breakfast squares Steak sauce			Sweet potatoes pork gravy BBQ boneless pork meat Macaroni & cheese Potato salad Teriyaki chicken White rice Soy sauce	Pork loin, sliced Au gratin potatoes Peanut butter chocolate chip cookies Fried chicken Roast beef, sliced		
FY03:	Creamed ground sausage Sausage links, turkey Coffee, filter bag Blueberry scones Pancakes Cinnamon scones Blueberry waffles	Raspberry swirls French vanilla cappuccino Irish cream cappuccino	Sausage patty, turkey Cinnamon rolls Cranberry breakfast squares Waffles, plain Peach breakfast squares	Chicken parmesan Chicken fajitas Spaghetti & meatballs Ziti Mexican rice Tortilla Scalloped potatoes	Spice cake w/ cinnamon crumb topping		Creole macaroni Spaghetti w/meat sauce Chili w/white rice Potato salad Coffee cake, crumb Lemon poppyseed cake
FY04:	Bagel w/Spanish omelet Fried egg patty Ham & cheese omelet Cheddar cheese omelet Canadian bacon Blueberry muffin Spice cake w/ cinnamon crumb topping	Banana nut loaf Peppers & onions	Creamed ground beef Blueberry scones	Rotisserie chicken Pot roast Pork ribs Pizza filled bread stick Banana cake, frosted Peppermint patty brownie Chocolate cake w/ vanilla frosting Vanilla cake w/ chocolate frosting	Lemon glazed cupcakes Carrot cake w/cream cheese frosting Brownie w/Butterfinger® Pieces Ranger cookies Chicken gravy Peas		Pork loin Roast beef Boneless pork meat Devils fudge cake Spice cake w/cinnamon crumb topping Banana nut loaf Chocolate cake Sweet potatoes Apple dessert Chocolate brownie
FY05:	Egg, cheese, vegetable taco Vegetable omelet Almond biscotti Pop-Tarts® w/ brown sugar frosting Bagel w/ cream cheese		Raspberry swirls Spice cake w/ cinnamon crumb topping Cinnamon scones	Blackened catfish Salmon in lemon herb sauce Meatloaf in BBQ sauce General Tso chicken Peaches in peach gelatin	Zucchini w/tomatoes Peaches in peach gelatin Mixed fruit in cherry gelatin Chocolate pudding tubes Vanilla pudding tubes	Strawberry banana pudding tubes Chocolate chunk brownie	Fried chicken BBQ beef Teriyaki chicken Chicken breast Mixed vegetables
FY06:	Maple sausage patty Santa Fe steak con queso sauce Egg patty w/cheese Powdered sugar donut Coffee cake muffin Raspberry Danish Butter buds		Creamed ground sausage Turkey sausage links Fried egg patty Bagel w/Spanish omelet Banana nut loaf	Shrimp scampi w/ penne pasta* Chicken & broccoli w/ penne pasta* Hot dogs Mashed potatoes w/ skins Italian style green beans Corn muffin Italian lemon cake	Confetti cupcakes Reese's Pieces® Chicken fajita mix (boil-in-bag) Chocolate cake w/ chocolate frosting Gatorade® (7 menus) Butter buds		Salmon in lemon herb sauce Chicken strips Peppers & onion Rice pilaf Peppermint patty brownie Ranger cookie Oatmeal cookie Peanut butter chocolate chip cookies
FY07:	Dehydrated BIB scrambled eggs Chorizo breakfast wrap Omelet kit (eggs, onions, peppers, ham) Cheddar sausage gravy Breakfast chorizo (mexican sausage) & diced potatoes Ranchero steak Assorted instant grits Assorted instant oatmeal Corned beef hash Creamed ground beef Creamed ground sausage Waffles Apple juice	Egg, sausage & pancake sandwich Cinnamon bagel Cinnamon twists Assorted Danish Blueberry pancake & sausage on a stick Frosted blueberry pop tarts	All frozen egg products: cheddar cheese omelet, fried egg patty, & frozen whole eggs Santa Fe steak Raspberry Danish Bagel w/cream cheese Sweet potato pancakes	Stuffed pork chop BBQ beef brisket/BBQ pulled pork* Beef w/broccoli Asian garlic chicken Meatballs in marinara sauce Sweet potatoes Potato wedges Herbed mashed potatoes Garlic mashed potatoes Turtle brownies (frozen) Combread (jalapeño & plain) (frozen) White chocolate chunk macadamia nut cookie (frozen) Chocolate chunk cookies (frozen)	Apple pie slices (frozen) Jelly roll (frozen) Snickers brownie (frozen) Assorted iced teas		Country style pork ribs General Tso chicken Blackened catfish Meatballs (w/o sauce) Pork chops Au gratin potatoes Frosted banana cake (frozen) Shortbread cookies (shelf stable) Lemon glazed cupcakes (shelf stable) Peanut butter chocolate chip cookie (shelf stable) Chocolate chip cookie (shelf stable) Chocolate cake w/ chocolate frosting (frozen)

*Indicates part of a Split Entree Menu.

BREAKFAST:						
MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6	MENU 7
Maple sausage patty*	Brown & serve pork sausage	Breakfast steak w/ peppers and onions	Canadian bacon	Pork sausage patties	Santa Fe steak*	Bacon
Eggs	Cheddar cheese omelet	Eggs	Fried egg patty	Eggs	Egg/chs/veg taco	Eggs
Buttermilk biscuit			Buttermilk biscuit	Oatmeal	Queso sauce*	Bagel w/cream cheese
Hash browns	Hash browns	Hash browns	Hash browns	Hash browns	Texas French toast	Hash browns
					Hominy grits	Hominy grits
Raspberry danish*	Coffee cake muffin*	Sweet potato pancakes	Powdered sugar donut*	Blueberry muffin	Almond biscotti	Almond biscotti
						Brown sugar frosted Pop-Tarts®
Strawberry jam/jelly	Grape jelly	Strawberry jam/jelly	Grape jelly	Strawberry jam/jelly	Grape jelly	Strawberry jam/jelly
Grape juice	Orange juice	Cran-orange juice	Grape juice	Orange juice	Grape juice	Cran-orange juice
Cocoa	Cappuccino, French vanilla	Cocoa	Cappuccino, Irish cream	Cocoa	Cappuccino, French vanilla	Cocoa
Minced onions	Minced onions	Minced onions	Minced onions	Minced onions		
Butter granules*		Butter granules*	Butter granules*	Butter granules*	Butter granules*	Butter granules*
Jalapeño ketchup		Steak sauce				
		Maple syrup			Maple syrup	
		Steak seasoning		Cinnamon maple sprinkles	Cinnamon maple sprinkles	



*New Items, **Indicates a Split Entrée Menu

Breakfast Menus:

Include coffee, nondairy creamer, ketchup, hot sauce, vegetable oil, salt and pepper. Supplement with two eight oz. milks and one box of cold cereal per individual. Enhancements include two slices of bread.

UGR 2006 A-RATION MENUS

LUNCH/DINNER:

MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6**	MENU 7
Chicken parmesan	Turkey cutlets/gravy	Country style pork ribs	Beef hamburgers	General Tso chicken	Shrimp scampi/penne	Grilled steak
Spaghetti sauce			Hot dogs*		Chicken & broccoli/penne*	Gravy
Ziti	Stuffing, Stove Top®	Corn muffin*	Scalloped potatoes	White rice		Mashed potatoes
	Mashed potatoes w/ skins*	Macaroni & cheese				
	Cranberry sauce			Soy sauce		Peppers & onions
Zucchini w/tomatoes	Peas	Green beans	Baked beans	Green beans	Peas	Corn
Italian lemon cake*	Chocolate chip cookie	Reese's Pieces®*	Vanilla cake w/ chocolate frosting	Confetti cupcakes*	Peanut butter chocolate chip cookie	Chocolate chunk brownie
Vanilla pudding tubes						
	Mixed fruit	Applesauce	Peaches/peach gelatin	Pineapple	Fruit cocktail	
Parmesan cheese			Minced onions			
Lemon lime Gatorade®*	Iced tea	Fruit punch Gatorade®*	Pink lemonade	Riptide Rush Gatorade®*	Cherry drink	Lemon Lime Gatorade®*
Hot sauce	Hot sauce	Hot sauce	Hot sauce	Hot sauce	Hot sauce	Steak sauce
Italian seasoning	Poultry seasoning		BBQ spice			Steak seasoning
	Vegetable seasoning	Vegetable seasoning	Steak seasoning	Vegetable seasoning	Vegetable seasoning	Vegetable seasoning
Butter granules*	Butter granules*	Butter granules*	Ketchup, mustard, relish	Butter granules*	Butter granules*	Butter granules*
	Vegetable oil		Vegetable oil			Vegetable oil
MENU 8	MENU 9	MENU 10	MENU 11	MENU 12	MENU 13	MENU 14
Rotisserie chicken	Spaghetti w/meatballs	Chicken fajitas (BIB)*	Meatloaf, BBQ sauce	Blackened catfish	Pot roast	Pork chops
Chicken gravy	Pizza grinder	Salsa		Cornbread stuffing	Brown gravy	Pork gravy
Au gratin potatoes		Mexican rice	Scalloped potatoes	Mashed potatoes w/ skins*	Mashed potatoes	Macaroni & cheese
		Tortillas				
Carrots	Italian style green beans*	Corn	Zucchini w/tomatoes	Collard greens	Carrots	Green beans
Carrot cake w/cream cheese frosting (frozen)	Frosted banana cake	Chocolate cake w/ white frosting	Shortbread cookies	Lemon glazed cupcakes	Brownie w/Butter-finger® pieces	Chocolate cake w/ chocolate frosting*
	Butterscotch pudding		Mix fruit/cherry gelatin		Vanilla pudding tubes	
Fruit cocktail		Pears				Applesauce
	Parmesan cheese					
Grape drink	Fruit punch Gatorade®*	Orange drink	Riptide Rush Gatorade®*	Iced tea	Fruit punch Gatorade®*	Lemonade
						Orange drink
Hot sauce	Hot sauce	Hot sauce	Hot sauce	Hot sauce	Hot sauce	Hot sauce
Vegetable seasoning	Vegetable seasoning	Vegetable seasoning	Vegetable seasoning		Vegetable seasoning	Vegetable seasoning
Paprika	Italian seasoning		Paprika		All purpose seasoning	Paprika
Butter granules*	Butter granules*	Butter granules*	Butter granules*	Butter granules*	Butter granules*	Butter granules*
				Vegetable oil		Garlic powder

*New Items, **Indicates a Split Entrée Menu

Lunch/Dinner Menus:

Include salt, pepper, margarine, coffee, and nondairy creamer. Odd number menus also include peanut butter, jam/jelly. Supplement with eight oz. milk. Enhancements include two slices of bread, fresh fruit, and salad when possible.

BREAKFAST:						
MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6	MENU 7
Ranchero beef steak*	Bacon	Breakfast steak, peppers & onions	Bacon	Brown & serve pork sausage	Maple sausage patty	Bacon
Queso sauce*		Creamed ground sausage	Corned beef hash	Creamed ground beef	Chorizo breakfast wrap*	Cheddar sausage gravy*
Potatoes w/chorizo*	Omelet kit (onions, peppers, ham & cheese)*	Buttermilk biscuit	Waffle*	Buttermilk biscuit	French toast	Buttermilk biscuit
Egg, cheese & vegetable taco	Pancake, egg & sausage sandwich*	Blueberry pancake & pork sausage on a stick*	Coffee cake muffin*	Assorted mini danish*	Blueberry muffin	Cinnamon bagel w/ maple flavored cream cheese*
Eggs, dehydrated, BIB*	Eggs, dehydrated, BIB*	Eggs, dehydrated, BIB*	Eggs, dehydrated, BIB*	Eggs, dehydrated, BIB*	Eggs, dehydrated, BIB*	Eggs, dehydrated, BIB*
Cinnamon twists*	Powdered sugar donut	Brown sugar frosted Pop-Tarts®	Almond biscotti			Blueberry frosted Pop-Tarts®*
Grits	Hash browns	Hash browns	Grits	Hash browns	Hash browns	Hash browns
Asst. oatmeal, indiv. packets*	Asst. grits, indiv. packets*	Asst. oatmeal, indiv. packets*	Asst. oatmeal, indiv. packets*	Asst. grits, indiv. packets*	Asst. oatmeal, indiv. packets*	Asst. oatmeal, indiv. packets*
Grape jelly	Strawberry jam	Grape jelly	Grape jelly	Strawberry jam	Strawberry jam	Strawberry jam
Orange juice	Apple juice*	Orange juice	Grape juice	Orange juice	Cranorange juice	Grape juice
Cappuccino, French vanilla	Cocoa	Cappuccino, Irish cream	Cappuccino, French vanilla	Cocoa	Cocoa	Cocoa
Hot sauce	Hot sauce	Hot sauce	Hot sauce	Hot sauce	Hot sauce	Hot sauce
Ketchup	Jalapeño ketchup	Ketchup, steak sauce, steak seasoning	Ketchup	Ketchup	Ketchup	Ketchup
Salsa			Maple syrup		Maple syrup	
Minced onions	Minced onions	Minced onions	Cinnamon maple sprinkles		Minced onions	Minced onions
Butter granules			Butter granules			
Vegetable oil	Vegetable oil	Vegetable oil		Vegetable oil		Vegetable oil



* New Items, ** Indicates a Split Entrée Menu

Breakfast Menus:

Include coffee, nondairy creamer, ketchup, hot sauce, vegetable oil, salt and pepper. Supplement with two eight oz. milks and one box of cold cereal per individual. Enhancements include two slices of bread.

UGR 2007 A-RATION MENUS

LUNCH/DINNER:

MENU 1	MENU 2	MENU 3**	MENU 4	MENU 5	MENU 6**	MENU 7
Chicken parmesan	Beef hamburgers & Hot dogs	Pork in BBQ sauce & Beef brisket w/BBQ sauce*	Turkey cutlets/gravy	Chinese beef & vegetables*	Shrimp scampi/pasta & Chicken & broccoli/penne	Grilled steak, peppers & onions
Spaghetti sauce		Cornbread, plain & jalapeño*				Gravy
Ziti	Potato wedges, coated*	Macaroni & cheese	Herb & butter mashed potatoes*, sweet potatoes*, cornbread stuffing	White rice		Mashed potatoes
Italian green beans	Baked beans	Ranch beans*	Peas	Corn	Peas	Green beans
Italian lemon cake	Confetti cupcakes	Reese's Pieces®	White chocolate macadamia nut cookie*	Chocolate cake w/ white frosting	Oatmeal cookies	Chocolate chunk brownie
Chocolate pudding					M&M's®	Vanilla pudding
	Peaches	Applesauce	Mixed fruit	Pineapple	Fruit cocktail	
Lemon lime Gatorade®	Pink lemonade	Orange Gatorade®	Iced tea	Mixed berry Gatorade®	Peach iced tea*	Lemon lime Gatorade®
	Diet peach iced tea tubes*		Diet lemonade tubes*		Diet raspberry ice tubes*	
Hot sauce	Hot sauce	Hot sauce	Hot sauce	Hot sauce	Hot sauce	Steak sauce
Italian seasoning	Steak seasoning		Poultry seasoning	Soy sauce		
	BBQ spice		Vegetable seasoning	Vegetable seasoning	Vegetable seasoning	Vegetable seasoning
Butter granules	Minced onions		Butter granules	Butter granules	Butter granules	Butter granules
Parmesan cheese	Ketchup, mustard, relish		Cranberry sauce		Parmesan cheese	Steak seasoning
	Vegetable oil					Vegetable oil
MENU 8	MENU 9	MENU 10	MENU 11	MENU 12	MENU 13	MENU 14
Rotisserie chicken	Meatballs in marinara sauce*	Chicken fajitas (BIB)	Meatloaf, BBQ sauce	Asian chili garlic chicken*	Pot roast	Pork chop w/apple cornbread stuffing*
Chicken gravy	Pizza roll*	Tortillas	Gravy			Rice pilaf
Au gratin potatoes	Spaghetti	Mexican rice	Mashed potatoes w/ skins	White rice	Garlic mashed potatoes w/brown gravy*	Pork gravy
Corn	Italian style green beans	Corn	Peas	Corn	Peas & carrots	Green beans
Carrot cake	White cake w/ chocolate frosting	Jelly roll*	Chocolate chunk cookie*	Turtle brownie*	Apple pie slice*	Choc caramel bar w/ Snickers®*
Chocolate pudding	Butterscotch pudding				Vanilla pudding	
		Pears	Cherry mixed fruit	Pineapple		Applesauce
Grape drink	Fruit punch Gatorade®	Peach iced tea*	Mixed berry Gatorade®	Iced tea	Fruit punch Gatorade®	Lemonade
Diet peach iced tea tubes*		Diet lemonade tubes*		Diet raspberry ice tubes*		Diet peach iced tea tubes*
Hot sauce	Hot sauce	Hot sauce	Hot sauce	Hot sauce	Hot sauce	Hot sauce
Paprika	Italian seasoning	Salsa	Paprika	Soy sauce	All purpose seasoning	
Vegetable seasoning	Vegetable seasoning	Vegetable seasoning	Vegetable seasoning	Vegetable seasoning	Vegetable seasoning	Vegetable seasoning
Butter granules	Butter granules	Butter granules	Butter granules	Butter granules	Butter granules	Butter granules
	Parmesan cheese					

* New Items, ** Indicates a Split Entrée Menu

Lunch/Dinner Menus:

Include salt, pepper, margarine, coffee, and nondairy creamer. Odd number menus also include peanut butter, jam/jelly. Supplement with eight oz. milk. Enhancements include two slices of bread, fresh fruit, and salad when possible.

BREAKFAST:				
MENU 1	MENU 2	MENU 3	MENU 4	MENU 5
Pork sausage links	Turkey sausage links	Creamed chipped beef	Creamed sausage	
Scrambled eggs	Scrambled eggs	Scrambled eggs	Scrambled eggs	Scrambled eggs, western style
Hominy grits	Oatmeal	Grits	Farina	Hominy grits
Pancakes	Cinnamon swirls	Pancakes	Waffles	Pancakes
Biscuits	Biscuits		Biscuits	Biscuits
Hash browns	Hash browns	Rice	Hash browns	Hash browns
Fruit cocktail	Peaches	Pineapple	Pears	Pineapple
Grape juice	Orange juice	Apple juice	Orange juice	Grape juice
Cocoa	Cappuccino, French vanilla	Cocoa	Cappuccino, Irish cream	Cappuccino, French vanilla
Maple syrup		Maple syrup	Maple syrup	Maple syrup
			Worcestershire sauce	



Breakfast Menus:

All breakfast menus include: ketchup, hot sauce, salt & pepper, coffee, creamers, shortening, paper trays, dining packets, cups, trash bags.

UGR B-RATION MENUS

LUNCH/DINNER:

MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6	MENU 7
Beef & gravy w/ biscuit topping	Creole chicken	Pork chops & gravy	Chicken a la King	Shrimp & ham jambalaya	Shepherds pie (beef, potatoes, & corn)	Mexican macaroni & chicken
Mashed potatoes	Rice	Au gratin potatoes	Rice	Rice		
	Cornbread	Biscuits	Biscuits	Cornbread	Biscuits	Cornbread
Mixed vegetables	Corn	Green beans	Peas	Corn	Carrots	Green beans
Pears	Fruit cocktail	Applesauce	Fruit cocktail	Peaches	Pears	Pineapple
Sugar cookies	Oatmeal cookie	Brownies	Coffee cake w/ cinnamon-crumb topping	Walnut tea cake	Devil's fudge cake	Oatmeal cookies
Lemonade	Grape drink	Cherry drink	Lemonade	Lemonade	Grape drink	Orange drink
Butter Buds®			Butter Buds®		Butter Buds®	
Ketchup		Ketchup	Ketchup			
MENU 8	MENU 9	MENU 10	MENU 11	MENU 12	MENU 13	MENU 14
Baked chicken & rice	Spaghetti w/ meatballs	Pineapple BBQ pork chops	Chicken & bread stuffing	Chili con carne	Shrimp Creole	White bean & chicken chili
		Macaroni and cheese	Mashed potatoes	Rice	Rice	Rice
Biscuits	Biscuits	Biscuits	Biscuits	Cornbread	Biscuits	Cornbread
Mixed vegetables	Corn	Green beans	Carrots	Corn	Peas	Green beans
Peaches	Applesauce	Pears	Peaches	Fruit cocktail	Pineapple	Peaches
Brownies w/ chocolate frosting	Yellow cake w/ chocolate frosting	Chocolate cookies	Walnut tea cake	Chocolate pudding	Apple crisp	Brownies
Orange drink	Cherry drink	Lemonade	Grape drink	Grape drink	Cherry drink	Grape drink
			Butter Buds®			
Ketchup		Ketchup	Ketchup			

Lunch/Dinner Menus:

All lunch/dinner menus include: hot sauce, salt & pepper, tea, beverage base, coffee, creamers, paper trays, dining packets, cups and trash bags.

MEAL, READY-TO-EAT, INDIVIDUAL™ (MRE™)

PURPOSE:

The Meal, Ready-to-Eat (MRE™) is used by the Services to sustain individuals during operations that preclude organized food service facilities, but where resupply is established or planned.

CHARACTERISTICS:

Each meal contains an entrée/starch, crackers, a spread (cheese, peanut butter, jam or jelly), a dessert/snack, beverages, an accessory packet, a plastic spoon and a Flameless Ration Heater (FRH). The flexibly packaged foods are heat processed in retort pouches. Components are lightweight, compact, and easily opened. The shelf life is a minimum of three years at 80° F (27° C) or six months at 100° F (38° C). Through MRE™ XV (1995), the ration had 12 meals per shipping container, one of each menu. The number of menus was increased to 16 for MRE™ XVI (1996), 20 for MRE™ XVII (1997). From MRE™ XXVIII (1998) to the present, the number of menus was increased to and remains at 24. The same shipping container dimensions are used as earlier, with Menus 1-12 packed in Case A and Menus 13-24 packed in Case B.



MRE™ SHIPPING CONTAINERS AND COMPONENTS

- **Weight:** 21.8 pounds/case (gross), 1.5 pounds/meal

- **Cube:** .99 cubic feet/case, .08 cubic feet/meal

NUTRITIONAL DATA:

Each meal provides an average of 1300 kilocalories (13% protein, 34% fat, and 53% carbohydrate).

When supplemented with pouch bread, an additional 200 kilocalories are provided (12% protein, 33% fat, and 55% carbohydrate).

PREPARATION REQUIREMENTS:

The individual Warfighter prepares the food. The water requirement is approximately 23 ounces to rehydrate all beverages. Beginning with the 1993 procurement, the FRH is included in each meal bag.

COMMENTS:

As part of DoD's focus on quality and customer satisfaction, the MRE™ (components and packaging/packing) undergoes continuous product improvement under the Fielded Individual Ration Improvement Program.

- Since 1993, over 189 new items have been approved
- Over 75% of ration components are now non-developmental items (NDI)
- 57 least acceptable items will have been eliminated through MRE™ XXVIII
- Four vegetarian meals in the 24 menus, two each in Case A & B
- New easy-open meal bags with commercial-like color and graphics were adopted
- Nutritional labeling implemented
- New zippered drink pouch dairy shakes, cocoa(s) and cappuccino
- A Hot Beverage Bag in each mealbag

YEAR	ITEMS IN		ITEMS OUT
	R&D ITEMS:	NDI* ITEMS:	
MRE™ XVIII (24 Menus) 1998 Production	Beef teriyaki Chicken strips in salsa Buttered noodles	Spicy oriental chicken Meat loaf w/brown gravy Pasta w/vegetables in Alfredo sauce (vegetarian) Granola bars: chocolate chip, honey oat, cinnamon Fruit filled bars (Nutrigrain®) Spiced apples Apple cinnamon toaster pastry Snack mix Shortbread cookies Chocolate sports bar Tea bag Vegetable cracker	Pork w/rice in BBQ sauce Tuna w/noodles
MRE™ XIX (24 Menus) 1999 Production	Raisin nut mix	Lemon poppyseed pound cake Black bean & rice burrito (vegetarian) Toasted peanut butter & crackers Cheese peanut butter & crackers	Oatmeal cookie bar (compressed)
MRE™ XX (24 Menus) 2000 Production	Country Captain chicken Turkey tetrazzini Raspberry applesauce	Minestrone Western style beans Yellow & wild rice pilaf Marshmallow treats Graham treats Oatmeal cookie Plain snack bread	Chicken stew Ham slice
MRE™ XXI (24 Menus) 2001 Production	Seafood jambalaya Beef enchilada Mashed potatoes	Wheat snack bread Peanut butter cookies Nacho & cheddar Combos® Chocolate chip cookies Honey nut mini wheat snack cereal Cinnamon snack cereal Spice pound cake M&M's® cookies	Pork chow mein Smoky franks
MRE™ XXII (24 Menus) 2002 Production	Hamburger patty	Beef steak w/mushroom gravy Multigrain cereal Cappuccino: mocha, vanilla Dairy shakes: chocolate, vanilla, strawberry BBQ sauce Picante sauce Seasoning blend, salt free Ground red pepper	Beef steak Chicken w/rice Hot sauce (4 menus)
MRE™ XXIII (24 Menus) 2003 Production	Hearty New England clam chowder Applesauce, carbohydrate fortified	Pot roast w/vegetable BBQ pork rib Vegetable manicotti (vegetarian) Peanut butter M&M's® Crisp M&M's® Almond poppyseed pound cake Pumpkin pound cake Chocolate mint cookie Vanilla waffle sandwich cookie	Jamaican pork chop Pasta w/Alfredo sauce Beef w/mushrooms White rice
MRE™ XXIV (24 Menus) 2004 Production	Veggie griller w/BBQ sauce Mexican macaroni & cheese	Cajun rice w/sausage Cheese spread w/bacon Molasses cookie Toffee crunch cookie Kreamsicle cookie Dried cranberries Red hot cinnamon candies Peanut M&M's® Carrot cake Refried beans	Bean & rice burrito Turkey breast w/potatoes Buttered noodles Chocolate covered oatmeal cookie

* NDI = Non-Developmental Item

MRE™ IMPROVEMENTS, 2005-2008

YEAR	ITEMS IN		ITEMS OUT
	R&D ITEMS:	NDI* ITEMS:	
MRE™ XXV (24 Menus) 2005 Production	Penne w/spicy tomato sauce Sloppy Joe filling	Chicken fajita Cheese omelet w/vegetables Tortillas Hash browns w/bacon Smoke house almonds Cheezits® - plain, spicy Raisins (osmotically dried) White chocolate/raspberry cookie Scone, cinnamon Blueberry-cherry cobbler Carbohydrate fortified beverage Carbohydrate electrolyte beverage Hot beverage bag Jalapeño ketchup Steak sauce Strawberry toaster pastry	Pasta w/vegetables in tomato sauce Country Captain chicken Beef teriyaki Beverage base Oriental chicken
MRE™ XXVI (24 Menus) 2006 Production	HooAH!®/OOH-RAH! bar Zippered foil drink pouch	Chili with beef Tuna fish Mexican corn Mango peach applesauce Raisin nut mix w/pan coated chocolate discs Caramel apple bar Toaster pastry, frosted brown sugar cinnamon Chocolate banana muffin top Xylitol gum Cocoa, chocolate hazelnut flavored Mayonnaise, fat free Chocolate peanut butter spread Reese's Pieces®	Beefsteak w/mushroom gravy Chicken tetrazzini
MRE™ XXVII (24 Menus) 2007 Production		Meatballs w/marinara sauce Chicken and dumplings Combread stuffing Fried rice Skittles®: Wild Berry, Tropical Marble pound cake Green pepper hot sauce Seasoning packets (BBQ, pizza) Apple butter Chunky peanut butter Reese's Pieces®	Jambalaya Cajun rice w/sausage Yellow & wild rice
MRE™ XXVIII (24 Menus) 2008 Production	Chicken pesto pasta	Lasagna w/vegetables Granola w/milk & blueberries Instant vanilla or chocolate pudding Toaster pastries, chocolate chip & French toast Chipotle snack bread Choclettos® candy Twizzler® Nibs® Chocolate covered coffee beans Patriot cookies Cheezits®, hot & spicy Coffee, Irish cream Dairy shake, banana/strawberry Salsa verde Butter Buds® Splenda® packet	Chicken w/cavatelli Vegetable manicotti

* NDI = Non-Developmental Item

MRE™ INDIVIDUAL MENUS (MRE™, XXV)

MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6
Grilled beefsteak w/ mushroom gravy	BBQ pork rib	Beef ravioli	Cheese & vegetable omelet	Chicken breast fillet	Chicken fajita
Western style beans			Hashbrowns w/bacon		Yellow & wild rice pilaf
	New England clam chowder			Minestrone stew	
		Fruit, wet pack			Nut raisin mix
	Cookie	Fudge brownie	Toaster pastry	Pound cake	
Cracker	2 Wheat snack bread	Cracker, vegetable flavor	Cracker	Wheat snack bread	Tortilla
Jam	Cheddar cheese	Cheddar cheese	Jam	Jalapeño cheese	Cheddar cheese
Candy I			Candy III	Candy II	
Dairy shake	Electrolyte beverage	Beverage base, CHO fortified		Coffee, French vanilla	Coffee, French vanilla
Steak sauce					
Red pepper	Hot sauce	Hot sauce	Hot sauce	Jalapeño ketchup	Seasoning blend
ACC Pkt-A	ACC Pkt-A	ACC Pkt-A	ACC Pkt-C	ACC Pkt-B	ACC Pkt-C
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
FRH	FRH	FRH	FRH	FRH	FRH
MENU 7	MENU 8	MENU 9	MENU 10	MENU 11	MENU 12
Chicken w/salsa	Hamburger patty	Beef stew	Chili w/macaroni	Penne w/veg. sausage in spicy tomato sauce	Veggie burger in BBQ sauce (veg.)
Mexican rice	Mac & cheese, mexican style				Potato sticks
	Beef snacks, cured				
				Fruit, dried	Fruit, dried
Shortbread cookie	Pretzels, nacho filled		Cookie	Pound cake	Scone, cinnamon
Cracker, vegetable flavor	2 Wheat snack bread	Cracker	Wheat snack bread	Cracker	2 Wheat snack bread
Jalapeño cheese	Bacon cheese	Peanut butter	Jalapeño cheese	Peanut butter	
Candy II		Chocolate sports bar	Candy III		
Coffee, mocha flavored		Dairy shake	Cocoa	Electrolyte beverage	Beverage base, CHO fortified
	BBQ sauce				
Hot sauce	Hot sauce	Hot sauce	Red pepper	Seasoning blend	Hot sauce
ACC Pkt-B	ACC Pkt-B	ACC Pkt-A	ACC Pkt-A	ACC Pkt-C	ACC Pkt-B
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
FRH	FRH	FRH	FRH	FRH	FRH

Case A = Menus 1-12, Case B = Menus 13-24

Accessory Packet A: coffee, cream substitute, sugar, salt, chewing gum, matches, toilet tissue, towelette

Accessory Packet B: lemon tea w/sugar, salt, chewing gum, matches, toilet tissue, towelette

Accessory Packet C: apple cider, salt, chewing gum, matches, toilet tissue, towelette

Candy I: caramel – vanilla flavored, toffee roll – chocolate flavored, toffee w/walnuts

Candy II: chocolate – plain discs, chocolate w/crisped rice discs, chocolate w/peanut butter discs, chocolate w/peanuts

Candy III: cinnamon candies, fruit favored discs

MRE™ INDIVIDUAL MENUS (MRE™, XXV)

MENU 13	MENU 14	MENU 15	MENU 16	MENU 17	MENU 18
Cheese tortellini (vegetarian)	Vegetable manicotti	Beef enchiladas	Chicken w/noodles	Sloppy Joe filling	Cajun rice w/sausage
		Refried beans		Baked snack cracker, cheese	Nuts
Spiced apples	Fruit, wet pack		Fruit, wet pack		
Pound cake	Pound cake	Cookie	Pretzels	Shortbread cookie	Cheddar filled pretzels
Cracker	Cracker	Cracker, vegetable flavor	Cracker	2 Wheat snack bread	Cracker
Peanut butter	Peanut butter	Jalapeño cheese	Cheddar cheese	Jalapeño cheese	Peanut butter
		Beverage base, CHO fortified	Cocoa	Electrolyte beverage	Beverage base, CHO fortified
Candy I	Ranger Bar		Candy II		
		Picante sauce			
Seasoning blend	Hot sauce	Red pepper	Hot sauce	Hot sauce	Hot sauce
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
ACC Pkt-C	ACC Pkt-B	ACC Pkt-A	ACC Pkt-A	ACC Pkt-A	ACC Pkt-A
FRH	FRH	FRH	FRH	FRH	FRH
MENU 19	MENU 20	MENU 21	MENU 22	MENU 23	MENU 24
Pot roast w/vegetables	Spaghetti w/meat sauce	Chicken tetrazzini	Jambalaya	Chicken w/cavatelli	Meatloaf w/gravy
					Mashed potatoes
Fruit, dried				Fig bar	
Cookie	Blueberry-cherry cobbler	Cookie	Pound cake	Pound cake	Vanilla wafer cookie
Cracker	Wheat snack bread	Cracker	Wheat snack bread	Wheat snack bread	Cracker
Peanut butter	Cheddar cheese	Jelly	Jam	Bacon cheese	Jelly
Cocoa	Electrolyte beverage	Dairy shake	Dairy shake	Beverage base, CHO fortified	Cocoa
					Candy I
Hot sauce	Hot sauce	Seasoning blend	Hot sauce	Hot sauce	Red pepper
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
ACC Pkt-A	ACC Pkt-A	ACC Pkt-C	ACC Pkt-A	ACC Pkt-A	ACC Pkt-B
FRH	FRH	FRH	FRH	FRH	FRH

Case A = Menus 1-12, Case B = Menus 13-24

Accessory Packet A: coffee, cream substitute, sugar, salt, chewing gum, matches, toilet tissue, towelette

Accessory Packet B: lemon tea w/sugar, salt, chewing gum, matches, toilet tissue, towelette

Accessory Packet C: apple cider, salt, chewing gum, matches, toilet tissue, towelette

Candy I: caramel – vanilla flavored, toffee roll – chocolate flavored, toffee w/walnuts

Candy II: chocolate – plain discs, chocolate w/crisped rice discs, chocolate w/peanut butter discs, chocolate w/peanuts

Candy III: cinnamon candies, fruit favored discs

MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6
Chili w/beans	Boneless pork rib	Beef ravioli in meat sauce	Cheese & vegetable omelet	Chicken breast filet	Chicken fajita
			Hash browns w/bacon	Mexican macaroni & cheese	Yellow & wild rice pilaf
	New England clam chowder	Beef snacks			
Mexican corn		Fruit, wet pack			Nut raisin mix
	Cookie	Fudge brownie	Toaster pastry	Pound cake	
Cracker, plain	2 Wheat snack bread	Cracker, vegetable flavor	Cracker, plain	Wheat snack bread	Tortilla
Jam	Cheese spread, plain	Cheese spread, jalapeño	Jam	Cheese spread, jalapeño	Cheese spread, plain
Dairy shake	CHO electrolyte beverage	Beverage base, CHO fortified	Sugar free beverage	Coffee, French vanilla	Coffee, French vanilla
Candy I			Cinnamon scone	Candy II	
Red pepper, ground	Steak sauce	Hot sauce	Hot sauce	Jalapeño ketchup	Seasoning blend
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
ACC Pkt-A	ACC Pkt-A	ACC Pkt-A	ACC Pkt-C	ACC Pkt-B	ACC Pkt-C
FRH	FRH	FRH	FRH	FRH	FRH
MENU 7	MENU 8	MENU 9	MENU 10	MENU 11	MENU 12
Chic breast strips w/salsa	Beef patty, grilled	Beef stew	Tuna	Penne w/vegetarian sausage in spicy tomato sauce	Veggie burger in BBQ sauce (veg.)
Mexican rice	Western beans		Pretzels		Potato sticks
				Dried fruit	Dried fruit
Shortbread cookie	Pretzels nacho filled		Cookies	Pound cake	Chocolate banana muffin top
Cracker, vegetable flavor	2 Wheat snack bread	Cracker, plain	Tortilla	Cracker, plain	2 Wheat snack bread
Cheese spread, jalapeño	Cheese spread, bacon	Peanut butter		Peanut butter	
Coffe, mocha	Beverage base, CHO fortified	Dairy shake powder	Dairy shake	Beverage base, CHO fortified	CHO electrolyte beverage
Candy II		HooAH!® bar			
	BBQ sauce		Fat free mayo		
Hot sauce	Hot sauce	Hot sauce	Seasoning blend	Seasoning blend	Hot sauce
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
ACC Pkt-B	ACC Pkt-B	ACC Pkt-A	ACC Pkt-C	ACC Pkt-C	ACC Pkt-B
FRH	FRH	FRH	FRH	FRH	FRH

Case A = Menus 1-12, Case B = Menus 13-24

Accessory Packet A: coffee, cream sub, sugar, salt, gum, matches, tissue, towelette

Accessory Packet B: lemon tea, salt, gum, matches, tissue, towelette

Accessory Packet C: apple cider, salt, gum, matches, tissue, towelette

Candy I: Toffee roll-chocolate flavored, toffee w/walnuts

Candy II: chocolate-plain disks, chocolate w/crisped rice disks, chocolate w/peanut butter disks and chocolate w/peanuts

Candy III: cinnamon candies, fruit flavored discs

MRE™ INDIVIDUAL MENUS (MRE™, XXVI)

MENU 13	MENU 14	MENU 15	MENU 16	MENU 17	MENU 18
Cheese tortellini (vegetarian)	Vegetable manicotti	Beef enchiladas	Chicken w/noodles	Sloppy Joe filling	Cajun rice w/sausage
		Refried beans		Baked snack cracker, cheese	
Spiced apples	Fruit, wet pack		Fruit, wet pack		
HooAH!® Bar	Pound cake	Cookie	Chocolate covered sports bar	Shortbread cookie	Cheddar filled pretzels
Cracker, plain	Cracker, plain	Cracker, vegetable flavor	Cracker, plain	2 Wheat snack bread	Cracker, plain
Peanut butter	Peanut butter	Cheese spread, jalapeño	Cheese spread, plain	Cheese spread, jalapeño	Cheese spread, plain
Sugar free beverage	Cocoa, hazelnut	Beverage base, CHO fortified	Cocoa beverage	CHO electrolyte beverage	Beverage base, CHO fortified
Candy I			Candy II		Nuts
		Picante sauce			
Seasoning blend	Hot sauce	Red pepper, ground	Hot sauce	Hot sauce	Hot sauce
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
ACC Pkt-C	ACC Pkt-B	ACC Pkt-A	ACC Pkt-A	ACC Pkt-A	ACC Pkt-A
FRH	FRH	FRH	FRH	FRH	FRH
MENU 19	MENU 20	MENU 21	MENU 22	MENU 23	MENU 24
Pot roast w/veg.	Spaghetti w/meat sauce	Chili & macaroni	Jambalaya	Chicken w/cavatelli	Meatloaf w/gravy
	Potato sticks				Potato, mashed
Fruit, dried				Fig bar	
Caramel apple bar	Cobbler, cherry & blueberry	Cookie	Pound cake	Rasin nut mix w/chocolate candies	Shortbread cookie
Cracker, plain	Wheat snack bread	Wheat snack bread	Wheat snack bread	Wheat snack bread	Cracker, plain
Chocolate peanut butter spread	Cheese spread, plain	Cheese spread, jalapeño	Jelly	Cheese spread, bacon	Jelly
Beverage base, CHO fortified	CHO electrolyte beverage	Sugar free beverage	Dairy shake	Beverage base, CHO fortified	Cocoa beverage
		Candy III			Candy I
Hot sauce	Hot sauce	Red pepper, ground	Hot sauce	Red pepper, ground	Hot sauce
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
ACC Pkt-A	ACC Pkt-A	ACC Pkt-C	ACC Pkt-A	ACC Pkt-A	ACC Pkt-B
FRH	FRH	FRH	FRH	FRH	FRH

Case A = Menus 1-12, Case B = Menus 13-24

Accessory Packet A: coffee, cream sub, sugar, salt, gum, matches, tissue, towelette

Accessory Packet B: lemon tea, salt, gum, matches, tissue, towelette

Accessory Packet C: apple cider, salt, gum, matches, tissue, towelette

Candy I: Toffee roll-chocolate flavored, toffee w/walnuts

Candy II: chocolate-plain disks, chocolate w/crisped rice disks, chocolate w/peanut butter disks and chocolate w/peanuts

Candy III: cinnamon candies, fruit flavored discs

MRE™ INDIVIDUAL MENUS (MRE™, XXVII)

MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6
Chili w/beans	Boneless pork rib	Beef ravioli in meat sauce	Cheese & vegetable omelet	Chicken breast filet	Chicken w/noodles
			Hash browns w/bacon	Corn bread stuffing	
	New England clam chowder				
Mexican corn		Fruit, wet pack			
	Cookie	Fudge brownie	Toaster pastry	Caramel apple bar	Chocolate covered sports bar
Cracker, plain	2 Wheat snack bread	Cracker, vegetable flavor	Cracker, plain	Wheat snack bread	Cracker, plain
Jam	Cheese spread, plain	Cheese spread, jalapeño		Cheese spread, jalapeño	Cheese spread, plain
Candy III			Cinnamon scone	Candy II	Candy II
		Beef snacks			
Dairy shake	Electrolyte beverage	Beverage base, CHO fortified	Sugar free beverage	Coffee, French vanilla	Cocoa beverage
			Apple butter		
Red pepper, ground	Steak sauce	Hot sauce	Hot sauce	Jalapeño ketchup	Hot sauce
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
ACC Pkt-A	ACC Pkt-A	ACC Pkt-A	ACC Pkt-C	ACC Pkt-B	ACC Pkt-A
FRH	FRH	FRH	FRH	FRH	FRH
MENU 7	MENU 8	MENU 9	MENU 10	MENU 11	MENU 12
Chicken breast strips w/salsa	Beef patty, grilled	Beef stew	Tuna in pouch	Vegetable manicotti	Veggie burger in BBQ sauce (veg.)
Mexican rice	Mexican macaroni & cheese		Pretzels		Potato sticks
				Fruit, wet pack	Fruit, dried
Shortbread cookie	Pretzels, nacho filled	HooAH!® Bar	Cookies	Pound cake	Chocolate banana muffin top
Cracker, vegetable flavor	2 Wheat snack bread	Cracker, plain	Tortilla	Cracker, plain	2 Wheat snack bread
Cheese spread, jalapeño	Cheese spread, bacon	Cheese spread, plain		Peanut butter	
Candy II			Candy I		
Coffee, mocha	Beverage base, CHO fortified	Dairy shake powder	Dairy shake	Cocoa, hazelnut	Electrolyte beverage
	BBQ sauce		Fat free mayo		
Hot sauce, green	Hot sauce	Hot sauce	Seasoning blend	Seasoning blend	Hot sauce
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
ACC Pkt-B	ACC Pkt-B	ACC Pkt-A	ACC Pkt-C	ACC Pkt-B	ACC Pkt-B
FRH	FRH	FRH	FRH	FRH	FRH

Case A = Menus 1-12, Case B = Menus 13-24

Accessory Packet A: coffee, cream sub, sugar, salt, gum, matches, tissue, towelette

Accessory Packet B: lemon tea, salt, gum, matches, tissue, towelette

Accessory Packet C: apple cider, salt, gum, matches, tissue, towelette

Candy I: toffee roll-chocolate flavored, toffee w/walnuts

Candy II: chocolate-plain disks, chocolate w/peanut butter disks & chocolate w/peanuts, Reese's Pieces®

Candy III: cinnamon candies & fruit flavored disks

MRE™ INDIVIDUAL MENUS (MRE™, XXVII)

MENU 13	MENU 14	MENU 15	MENU 16	MENU 17	MENU 18
Cheese tortellini (veg.)	Penne w/vegetarian sausage in spicy tomato sauce	Beef enchiladas	Chicken fajita	Sloppy Joe filling	Meatballs w/marinara
		Refried beans	Fried rice	Baked snack cracker, cheese	Nuts
				Tortilla	
Spiced apples	Fruit, dried				
HooAH!® Bar	Pound cake	Cookie	Nut raisin mix	Shortbread cookie	Cheddar filled pretzels
Cracker, plain	Cracker, plain	Cracker, vegetable flavor	Tortilla	2 Wheat snack bread	2 Wheat snack bread
Peanut butter, chunky	Peanut butter	Cheese spread, jalapeño	Cheese spread, plain	Cheese spread, jalapeño	Cheese spread plain
Candy I					
Sugar free beverage	Beverage base, CHO fortified	Beverage base, CHO fortified	Coffee, French vanilla	Electrolyte beverage	Beverage base, CHO fortified
		Picante sauce			
Seasoning blend	Seasoning blend	Red pepper, ground	Seasoning blend	Hot sauce	Pizza seasoning
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
ACC Pkt-C	ACC Pkt-C	ACC Pkt-A	ACC Pkt-C	ACC Pkt-A	ACC Pkt-A
FRH	FRH	FRH	FRH	FRH	FRH
MENU 19	MENU 20	MENU 21	MENU 22	MENU 23	MENU 24
Pot roast w/vegetables	Spaghetti w/meat sauce	Chili & macaroni	Chicken w/dumplings	Chicken w/cavatelli	Meatloaf w/gravy
	Potato sticks				Potato, mashed
Fruit, dried		Fruit, wet pack		Fig bar	
Pound cake	Cobbler, cherry & blueberry	Cookie	Pound cake	Raisin nut mix w/ chocolate candies	Cookie
Cracker, plain	Wheat snack bread	Wheat snack bread	Wheat snack bread	Wheat snack bread	Cracker, plain
Chocolate peanut butter spread	Cheese spread, plain	Cheese spread, jalapeño	Jelly	Cheese spread, bacon	Jelly
		Candy III			Candy I
Beverage base, CHO fortified	Electrolyte beverage	Sugar free beverage	Dairy shake	Beverage base, CHO fortified	Cocoa beverage
Hot sauce	Hot sauce	Red pepper, ground	Hot sauce	Red pepper, ground	BBQ seasoning
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
ACC Pkt-A	ACC Pkt-A	ACC Pkt-C	ACC Pkt-A	ACC Pkt-A	ACC Pkt-B
FRH	FRH	FRH	FRH	FRH	FRH

Case A = Menus 1-12, Case B = Menus 13-24

Accessory Packet A: coffee, cream sub, sugar, salt, gum, matches, tissue, towelette

Accessory Packet B: lemon tea, salt, gum, matches, tissue, towelette

Accessory Packet C: apple cider, salt, gum, matches, tissue, towelette

Candy I: toffee roll-chocolate flavored, toffee w/walnuts

Candy II: chocolate-plain disks, chocolate w/peanut butter disks & chocolate w/peanuts, Reese's Pieces®

Candy III: cinnamon candies & fruit flavored disks

MRE™ INDIVIDUAL MENUS (MRE™, XXVIII)

MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6
Chili w/beans	Boneless pork rib	Beef ravioli in meat sauce	Cheese & vegetable omelet	Chicken breast filet	Chicken w/noodles
			Granola w/blueberries	Corn bread stuffing	
	New England clam chowder				
Mexican corn					
	Raisin nut mix w/ chocolate candies	Toaster pastry	Toaster pastry	Caramel apple bar	Fig bar
		Cookie			
Cracker, plain	Tortilla	Cracker, vegetable flavor	Cracker, plain	Wheat snack bread	Cracker, plain
Jam	Cheese spread, plain	Cheese spread, jalapeño	Apple butter	Cheese spread, jalapeño	Cheese spread, plain
Candy III			Cinnamon scone	Candy II	Candy II
		Beef snacks			
Dairy shake	Beverage base, CHO fortified	CHO electrolyte beverage	Coffee, French vanilla	Coffee, French vanilla	Cocoa beverage
			Apple butter		
Red pepper, ground	BBQ sauce	Hot sauce	Salsa verde	BBQ seasoning	Hot sauce
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
ACC Pkt-A	ACC Pkt-A	ACC Pkt-D	ACC Pkt-C	ACC Pkt-B	ACC Pkt-A
FRH	FRH	FRH	FRH	FRH	FRH
MENU 7	MENU 8	MENU 9	MENU 10	MENU 11	MENU 12
Meatloaf w/gravy	Beef patty, grilled	Beef stew	Chili & macaroni	Vegetable lasagna	Veggie burger in BBQ sauce (veg.)
Potato, mashed	Mexican macaroni & cheese				
			Fruit, wet pack	Fruit, wet pack	Fruit, dried
Cookie	Pretzels, nacho filled	HooAH!® Bar	Toaster pastry	Pound cake	Chocolate banana muffin top
Cracker, plain	2 Wheat snack bread	Cracker, plain	Wheat snack bread	Cracker, plain	2 Wheat snack bread
Jelly	Cheese spread, bacon	Cheese spread, plain	Cheese spread, jalapeño	Peanut butter	
Candy I			Candy III		
Cocoa beverage	Beverage base, CHO fortified	Dairy shake powder	Sugar free beverage	Cocoa, hazelnut	CHO electrolyte beverage
	Jalapeño ketchup				
Butter buds	Hot sauce	Hot sauce	Red pepper, ground	Hot sauce	Hot sauce
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
ACC Pkt-B	ACC Pkt-B	ACC Pkt-A	ACC Pkt-C	ACC Pkt-B	ACC Pkt-B
FRH	FRH	FRH	FRH	FRH	FRH

Case A = Menus 1-12, Case B = Menus 13-24

Accessory Packet A: coffee, cream sub, sugar, salt, gum, matches, tissue, towelette

Accessory Packet B: lemon tea, salt, gum, matches, tissue, towelette

Accessory Packet C: apple cider, salt, gum, matches, tissue, towelette

Candy I: toffee roll-chocolate flavored, toffee, chocolate, chocolate covered coffee beans

Candy II: chocolate-plain disks, chocolate with peanuts, peanut butter disks

Candy III: cinnamon candies, fruit flavored disks, licorice bits

MRE™ INDIVIDUAL MENUS (MRE™, XXVIII)

MENU 13	MENU 14	MENU 15	MENU 16	MENU 17	MENU 18
Cheese tortellini (veg.)	Penne w/vegetarian sausage in spicy tomato sauce	Beef enchiladas	Chicken fajita	Sloppy Joe filling	Meatballs w/marinara
		Refried beans			Nuts
			Tortilla	Tortilla	
Spiced apples	Fruit, dried			Nut raisin mix	
HooAH!® Bar	Pound cake	Cookie	Pudding, chocolate	Fudge brownie	Cheddar filled pretzels
Cracker, plain	Cracker, plain	Cracker, vegetable flavor		2 Wheat snack bread	2 Wheat snack bread
			Baked snack cracker, cheese		
Peanut butter, chunky	Peanut butter	Cheese spread, jalapeño	Cheese spread, plain	Cheese spread, jalapeño	Cheese spread, plain
Candy II					
Sugar free beverage	Beverage base, CHO fortified	Beverage base, CHO fortified	Coffee, Irish cream	CHO electrolyte beverage	Beverage base, CHO fortified
		Picante sauce			
Seasoning blend	Seasoning blend	Red pepper, ground	Seasoning blend	Hot sauce	Pizza seasoning
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
ACC Pkt-C	ACC Pkt-C	ACC Pkt-A	ACC Pkt-C	ACC Pkt-D	ACC Pkt-A
FRH	FRH	FRH	FRH	FRH	FRH
MENU 19	MENU 20	MENU 21	MENU 22	MENU 23	MENU 24
Pot roast w/vegetables	Spaghetti w/meat sauce	Tuna in pouch	Chicken w/ dumplings	Chicken pesto & pasta	Chicken breast strips w/salsa
		Tortilla			Fried rice
Fruit, dried				Fruit, wet pack	
Pound cake	Cobbler, cherry & blueberry	Cookie	Shortbread cookie	Pudding, vanilla	Patriotic shortbread cookie
Cracker, plain	Chipotle snack bread	Pretzels	Wheat snack bread	Wheat snack bread	Cracker, vegetable flavor
	Baked snack cracker, hot & spicy				
Chocolate peanut butter spread	Cheese spread, plain		Jelly	Cheese spread, bacon	Cheese spread, jalapeño
		Candy I	Candy I		Candy II
Beverage base, CHO fortified	CHO Electrolyte beverage	Dairy shake	Dairy shake	Beverage base, CHO fortified	Coffee, mocha
		Fat free mayo			
Steak sauce	Hot sauce, green	Seasoning blend	Hot sauce	Red pepper, ground	Hot sauce, green
Spoon	Spoon	Spoon	Spoon	Spoon	Spoon
ACC Pkt-A	ACC Pkt-A	ACC Pkt-C	ACC Pkt-A	ACC Pkt-A	ACC Pkt-B
FRH	FRH	FRH	FRH	FRH	FRH

Case A = Menus 1-12, Case B = Menus 13-24

Accessory Packet A: coffee, cream sub, sugar, salt, gum, matches, tissue, towelette

Accessory Packet B: lemon tea, salt, gum, matches, tissue, towelette

Accessory Packet C: apple cider, salt, gum, matches, tissue, towelette

Candy I: toffee roll-chocolate flavored, toffee, chocolate, chocolate covered coffee beans

Candy II: chocolate-plain disks, chocolate with peanuts, peanut butter disks

Candy III: cinnamon candies, fruit flavored disks, licorice bits

PURPOSE:

The Meal, Religious, Kosher/Halal is utilized to serve those individuals in the military service who maintain a strict religious diet.

CHARACTERISTICS:

Each meal consists of two components: (1) an entrée (pouch in box) certified and labeled as Glatt Kosher or Dhabiha Halal and a common accessory pack certified by both Kosher and Halal authorities. Kosher and Halal entrée menus are identical as indicated in the table. Kosher and Halal entrées, however, are never cased together; they are purchased separately from different companies. For each ration, entrées are delivered in a mixed case of 12 meals, and the accessory packs delivered in a separate carton of 12. Both the entrée case and the accessory pack case are then packed side-by-side in a master case. Minimum and maximum expected shelf life at delivery are three and 10 months, respectively.

As indicated in the pictures, complementary menu components are commercial items and include a beverage base (hot or cold), cereal, bakery items (bagel chips, granola bars, etc.), and fruit/nuts (raisins, peanuts, etc.). Accessory items include salt, pepper, sugar, spoon, toilet tissue, FRH and a moist towelette.

- **Weight:** 18 pounds/case
- **Cube:** 1.4 cubic feet/case

NUTRITIONAL DATA:

Each menu provides approximately 1200 kilocalories (11-13% protein, 37-40% fat, and 48% carbohydrate).

PREPARATION REQUIREMENTS:

The entire meal is ready-to-eat, except for the beverages, which need to be rehydrated. Although the entrée may be eaten cold when operationally necessary, it can also be heated by immersion in hot water while sealed in its individual package or by using the FRH provided in the accessory packet.

MAIN ENTRÉE VARIETIES:

KOSHER	HALAL
Beef stew	Beef stew
Chicken and noodles	Chicken and noodles
Cheese tortellini	Cheese tortellini
Florentine lasagna	Florentine lasagna
Pasta w/garden vegetables	Pasta w/garden vegetables
"My Kind of Chicken"®	"My Kind of Chicken"®
Old world stew	Old world stew
Chicken & black beans	Chicken & black beans
Chicken mediterranean	Chicken mediterranean
Vegetarian stew	Vegetarian stew
	Lamb and barley stew
	Lamb & lentil stew



KOSHER MEAL COMPONENTS & ACCESSORIES



HALAL MEAL COMPONENTS & ACCESSORIES

Components/accessory items are shipped packaged together in the same case with the entrées. Component/accessory items contain brand-name items.

Complementary components include beverage base (hot or cold), cereal, bakery items (bagel chips, granola bars, etc.), and fruit/nuts (e.g. raisins, peanuts, etc.).

Accessory items are salt, pepper, sugar, spoon, toilet tissue, FRH and towelette.

MEAL, RELIGIOUS, KOSHER FOR PASSOVER

PURPOSE:

The purpose of this ration is to feed those individuals in the military service who maintain a Kosher for Passover diet by providing three meals per day for not more than eight days during their observance of Passover. Like the MRE™, it is a totally self-contained meal combined in one single flexible meal bag.

CHARACTERISTICS:

Ration provides Warfighter 24 meals in individual meal bags. Each meal bag consists of an entrée, complementary food items, and accessory items (i.e., salt, sugar, spoon, matches, toilet tissue, moist towelette, and FRH, as applicable).

Additionally, each case has a box of matzo crackers and a feedback survey. The entire food contents of each meal are certified Kosher for Passover. The minimum shelf life is nine months at 80° F (27° C) from the time components are assembled into the meal packet.

NUTRITIONAL DATA:

The contents of one meal bag provide a minimum of 1200 calories. The complete contents of each meal bag, supplemented w/matzo crackers packed separately in the case, provides sufficient nutrition to adequately sustain a moderately active, healthy individual for one meal and contains 29-42% fat, 9-13% protein, and no less than 48% carbohydrate.

Preparation Requirements:

With the exception of beverages, all food components are ready-to-eat (no preparation required). The entrée may be warmed using an FRH as applicable by menu.

COMMENTS:

The availability of this meal is limited to the months leading up to the Passover holiday time frame.

MENUS:

MENU 1		MENU 2		MENU 3	
ITEM	SIZE	ITEM	SIZE	ITEM	SIZE
Beef stew	8 oz	Salmon	3.75 oz	Bone-in chicken	12 oz
Dried fruit	1.5 oz	Dried fruit	1.5 oz	Dried fruit	1.5 oz
Raisins	1.5 oz	Raisins	1.5 oz	Raisins	1.5 oz
Nuts (e.g. walnut, almond)	1.5 oz	Nuts (e.g. walnut, almond)	1.5 oz	Nuts (e.g. walnut, almond, pistachio)	1.5 oz
Jelly/jam	1.0 oz	Jelly/jam	1.0 oz	Jelly/jam	1.0 oz
Coffee/tea	Indiv. serv. pkt	Coffee/tea	Indiv. serv. pkt	Coffee/tea	Indiv. serv. pkt
Sugar	Indiv. serv. pkt	Sugar	Indiv. serv. pkt	Sugar	Indiv. serv. pkt
Salt	Indiv. serv. pkt	Salt	Indiv. serv. pkt	Salt	Indiv. serv. pkt
Cookies	2.25 oz	Cookies	2.25 oz	Cookies	2.25 oz
Toilet tissue	1 indiv	Toilet tissue	1 indiv	Toilet tissue	1 indiv
Spoon	1 indiv	Spoon	1 indiv	Spoon	1 indiv
Moist towelette	1 indiv	Moist towelette	1 indiv	Moist towelette	1 indiv
Matches	1 book	Matches	1 book	Matches	1 book
FRH	1 indiv			FRH	1 indiv

Note: Above menus are to be supplemented with ~one ounce of matzo crackers to meet minimum nutritional requirements per day.

PURPOSE:

The purpose of this ration is to provide an alternative operational training meal in lieu of “sack lunches” and catered commercial meals to military organizations that engage in inactive duty training. It may be used in any situation where traditional operational ration meals are not mandated. The TOTM became available in May 2001. This effort was executed to promote doctrine requirements and a “train as you fight” philosophy, while meeting the customer budgetary needs. As a training tool, this meal will aid units in gaining familiarity with the preparation, usage, consumption, and disposal of a pre-packed meal similar to the MRE™. This meal is similar to the standard MRE™ in packaging and contains many of the same MRE™ components. However, it employs commercial packaging to reduce costs. The TOTM is not an MRE™, nor is it designed to take the place of the MRE™. The TOTM is a totally self-contained packet consisting of a meal packed in a lightweight flexible meal bag that fits easily into military field clothing pockets. Three sets of menus are available, as described on the following page. Each set is comprised of 12 different menus. Each case contains 12 meals, one of each menu. The TOTM is easily adaptable for disaster relief efforts.

- **Weight:** 20 pounds/case
- **Cube:** .95 cubic feet/case

NUTRITIONAL DATA:

Each TOTM meal bag provides an average of 997 kilocalories.

PREPARATION REQUIREMENTS:

The entire meal is ready to eat, except for the beverages, which need to be rehydrated. Although the entrée may be eaten cold if operationally necessary, a FRH is provided with each meal.

COMMENT:

The TOTM is intended only for situations where use of the MRE™ is not mandatory.



TOTM PACKAGING



TOTM COMPONENTS & ACCESSORIES

TOTM MENUS

Vendor: AMERIQUAL

MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6	MENU 7	MENU 8	MENU 9	MENU 10	MENU 11	MENU 12
Penne pasta	Cheese tortellini	Spaghetti	Cajun rice w/beans & sausage	Chicken w/ noodles	Chicken salsa	Beef ravioli	Chili mac	Chili w/ beans	Pork rib	Beef stew	Beef enchilada
MRE™ fruit*	MRE™ fruit*	MRE™ fruit*	MRE™ fruit*	MRE™ fruit*	MRE™ fruit*	MRE™ fruit*	MRE™ fruit*	MRE™ fruit*	MRE™ fruit*	MRE™ fruit*	MRE™ fruit*
Fig bar, pkgd			Fig bar, pkgd	Fig bar, pkgd	Fig bar, pkgd	Fig bar, pkgd		Fig bar, pkgd	Fig bar, pkgd	Fig bar, pkgd	Fig bar, pkgd
Potato sticks	Crackers	Crackers	Potato sticks	Pretzels	Pretzels	Potato sticks	Crackers	Potato sticks	Potato sticks	Pretzels	Pretzels
	Peanut butter	Peanut butter					Peanut butter				
			Tootsie Roll®	Tootsie Roll®	Tootsie Roll®				Tootsie Roll®	Tootsie Roll®	Tootsie Roll®
Chocolate covered disks – p'nut butter	Chocolate covered disks	Chocolate covered disks	Chocolate covered disks – p'nut butter	Chocolate covered disks	Chocolate covered disks - p'nut butter	Chocolate covered disks	Chocolate covered disks - p'nut butter	Chocolate covered disks	Chocolate covered disks - p'nut butter	Chocolate covered disks	Chocolate covered disks - p'nut butter
Cappuccino, French vanilla	Tea, instant	Tea, instant	Tea, instant	Cappuccino, French vanilla	Cappuccino, French vanilla	Tea, instant	Tea, instant	Tea, instant	Cappuccino, mocha	Cappuccino, mocha	Cappuccino, mocha
FRH	FRH	FRH	FRH	FRH	FRH	FRH	FRH	FRH	FRH	FRH	FRH
Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**

- * MRE™ fruit will be one of the following: mixed fruit, pears, or pineapple
- ** Dining kit includes seasoning packet, spoon, chewing gum, and a towelette

Vendor: SOPACKO

MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6	MENU 7	MENU 8	MENU 9	MENU 10	MENU 11	MENU 12
Vegetable manicotti	Cheese tortellini	Shrimp jambalaya	Chili macaroni	Chicken cavatelli	BBQ pork ribs	Beef ravioli	Spaghetti	Chicken fajitas	Cajun rice	Vegetable omelet	Penne pasta
	Rice, yellow & wild	Rice, yellow & wild	Mashed potatoes	Mashed potatoes				Mashed potatoes			
Fruit*						Fruit*	Fruit*	Osmotic fruit	Osmotic fruit	Osmotic fruit	
	Cookie (various)					Cookie (various)	Skittles®	Cookie (various)		Cookie (various)	
Cracker		Cracker	Cracker	Cracker	Wheat snack bread-two		Cracker	Wheat snack bread	Cracker		Cracker
Peanuts, salted				Peanut butter		Peanuts, salted	Peanut butter				Peanut butter
Chocolate covered disks	Chocolate covered disks	Fruit flavored disks	Chocolate covered disks	Chocolate covered disks	Fruit flavored disks				Fruit flavored disks		
					BBQ sauce						
			Ground red pepper		Ground red pepper		Cracker red pepper		Hot sauce	Hot sauce	Hot sauce
Beverage base	Beverage base	Beverage base	Beverage base	Beverage base	Beverage base	Beverage base	Beverage base	Beverage base	Beverage base	Beverage base	Beverage base
FRH	FRH	FRH	FRH	FRH	FRH	FRH	FRH	FRH	FRH	FRH	FRH
Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**	Dining kit**

- * One of either applesauce (fortified or raspberry), spiced apples, mixed fruit or pineapple
- ** Dining kit includes napkin, spoon, coffee, sugar, black pepper, salt, creamer and a moist towelette

Vendor: WORNICK					
MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6
Spaghetti	Chicken cavatelli	Pork rib	Beef stew	Chili macaroni	Cheese tortellini
Osmotic fruit (raisins or cranberries)	Mango-peach applesauce	Osmotic fruit (raisins or cranberries)	Mango-peach applesauce	Osmotic fruit (raisins or cranberries)	Osmotic fruit (raisins or cranberries)
Peanuts, dry roasted, salted	Nut raisin mix	Peanut, dry roasted, salted			Peanut, dry roasted, salted
		Cracker pkt	Potato sticks	Cracker pkt	
			Cookie pkt, MRE™ style**	Cookie pkt, MRE™ style**	Cookie pkt, MRE™ style**
Chocolate covered disks*	Chocolate covered disks*	Chocolate covered disks*	Toffee roll (1 ea)	Toffee roll (1 ea)	Toffee roll (1 ea)
Beverage base	Beverage base	Beverage base	Beverage base	Beverage base	Beverage base
FRH	FRH	FRH	FRH	FRH	FRH
Dining Pkt B	Dining Pkt B	Dining Pkt A	Dining Pkt A	Dining Pkt A	Dining Pkt B
MENU 7	MENU 8	MENU 9	MENU 10	MENU 11	MENU 12
Chicken noodles	Chicken w/salsa	Manicotti	Beef enchilada	Beef ravioli	Cajun rice w/beans & beef sausage
Mango-peach applesauce			Osmotic fruit (raisins or cranberries)		Mango-peach applesauce
Peanut butter	Nut raisin mix		Peanuts, dry roasted, salted		Peanuts, dry roasted, salted
Cracker pkt				Pretzels	
	Cinnamon Imperial candies	Cookie pkt, MRE™ style**			
Jelly	Chocolate covered sports bar	Toffee roll (1 ea)	Chocolate covered disks*	Toffee roll (1 ea)	Chocolate covered disks*
		Dairy Shake***		Dairy Shake***	
Beverage base	Beverage base	Beverage base	Beverage base	Beverage base	Beverage base
FRH	FRH	FRH	FRH	FRH	FRH
Dining Pkt B	Dining Pkt A	Dining Pkt A	Dining Pkt A	Dining Pkt B	Dining Pkt B

Dining Packet A: spoon, salt, pepper, creamer, coffee, sugar, towelette, napkin

Dining Packet B: spoon, salt, pepper, sugar, towelette, napkin

* A variety of at least one per case (plain, peanut butter, peanuts)

** A variety of at least two per case (chocolate chip, toffee chip, kremsicle, fig bar)

*** A variety of at least one per case (vanilla, chocolate, strawberry)

PURPOSE:

The Meal, Cold Weather and the Food Packet, Long Range Patrol (MCW/LRP) are designed to meet the Joint Service requirements of the Marine Corps and the Army Special Operations Forces (SOF). The Marine Corps requires appropriate nutritional and operational characteristics for extreme cold environments, and the SOF require a long shelf-life restricted calorie ration to be used during initial assault, special operations and long-range reconnaissance missions.

CHARACTERISTICS:

The ration is lightweight and includes ready-to-eat components and a freeze-dried entrée that can be eaten dry if necessary. Meal bags for each of the 12 menus contain the dehydrated entrée and a variety of spreads, crackers, cookies, sports bars, nuts, candy and powdered beverages with an accessory packet and plastic spoon. Extra drink mixes are included to encourage water consumption. The shelf life is a minimum of three years at 80° F (27° C) and six months at 100° F (38° C) but significantly extended shelf life for the entrée has been demonstrated in storage tests. The MCW is packed in a white meal bag and the LRP in a beige color bag, as displayed on the next page.

- **Weight:** 15.0 pounds/case, 1 pound/packet
- **Cube:** 0.99 cubic feet/case, 0.04 cubic feet/packet

NUTRITIONAL DATA:

Each menu provides an average of 1540 kilocalories (15% protein, 35% fat and 50% carbohydrate). The MCW, if used for three meals, provides the minimum 4500 kilocalories required for heavy exertion in extreme cold. Limits on protein and sodium help to reduce risk of dehydration in cold weather environments. The LRP is a restricted calorie ration that is approved for use at an issue of one packet per man per day for up to 10 days. The MCW/LRP is compatible with other operational ration feeding systems like the UGR and the MRE™ and can be used as a separate meal, especially in cold weather scenarios.

PREPARATION REQUIREMENTS:

The individual Warfighter prepares the food. The water requirement is 16 ounces for the meat entrées, 16 ounces for the egg/cereal menus and 12-24 ounces for the beverages. Total water required ranges from 28-40 ounces per menu if all the components are rehydrated. Menu design is aligned with the requirement of providing adequate hydration in a cold weather environment. Fuel tablets for heating water in the canteen cup are provided separately. In addition to the items listed in the menus on the next page, coffee, creamer and sugar packets are provided.

COMMENTS:

The first procurement of the combined MCW/LRP was in FY01. The second procurement of the MCW/LRP was in FY04. Continuous product improvements in the MCW/LRP are planned and will include removal of less acceptable components and refinement of the primary packaging system. The third procurement of the MCW/LRP will include the zippered foil drink pouch for all beverages except coffee. The first field test of the MCW/LRP under this improvement program took place June 2005 in Grafenwoehr, Germany with E-Company of the 51st Infantry.



MCW/LRP MEAL BAG AND COMPONENTS

MENU 1	MENU 2	MENU 3	MENU 4	MENU 5	MENU 6
Spicy oriental chicken	Beef stroganoff	Sweet & sour pork/rice	Turkey tetrazzini	Chicken & rice	Lasagna
		Ramen noodles		Ramen noodles	
Fig bar	Raisin nut mix				Raisin nut mix
MRE™ cracker		MRE™ cracker	MRE™ cracker		Toaster pastry
Peanut butter	Starch jellies*	Peanut butter	Cheese spread		
	Chocolate sports bar		Fudge brownie	Chocolate covered cookie**	Shortbread cookie
MRE™ beverage base			Orange beverage	Orange beverage	Lemon tea
Cappuccino*	Cocoa	Cappuccino*	Lemon tea	Cocoa	Cappuccino*
Coffee	Coffee	Coffee	Coffee	Coffee	Coffee
Creamer	Creamer	Creamer	Creamer	Creamer	Creamer
Sugar	Sugar	Sugar	Sugar	Sugar	Sugar
MENU 7	MENU 8	MENU 9	MENU 10	MENU 11	MENU 12
Beef stew	Spaghetti & meat sauce	Beef teriyaki w/rice	Western omelet	Eggs/bacon	Western omelet
			Cream of wheat cereal		
	Raisin nut mix			Fig bar**	
Pound cake		Shortbread cookies		Oatmeal flavored raisin nut mix**	
Tootsie Roll®	M&M's®		Chocolate sports bar**		Peant butter M&M's*
Chocolate covered cookie**	Toaster pastry	MRE™ cracker	Combos® (filled pretzels)*		Oatmeal flavored fudge brownie
		Peanut butter			
Cider		Cider	Orange beverage	Orange beverage	Lemon tea
	Cocoa		Cocoa	Cocoa	Cocoa
Coffee	Coffee	Coffee	Coffee	Coffee	Coffee
Creamer	Creamer	Creamer	Creamer	Creamer	Creamer
Sugar	Sugar	Sugar	Sugar	Sugar	Sugar



* New components, **Included in additional menus

PURPOSE:

The Food Packet, Survival, General Purpose is used by the Services to sustain an individual in survival situations, including escape and evasion, under all environmental conditions, and when potable water is limited. Requested by the Air Force, it is typically stored in the survival kit on aircraft and is meant to provide basic sustenance for periods less than five consecutive days.

CHARACTERISTICS:

The ration contains six compressed bars, two cereal bars, three cookie bars and a wintergreen glucose bar. The bars are vacuum-sealed in trilaminare foil pouches and packed in a water resistant, paperboard box. Sweetened lemon tea and soup broth powder are also included. The storage requirement for this ration is five years at 80° F (27° C) and one month at 140° F (60° C). There are 24 food packets per shipping container.

- **Weight:** 18.21 pounds/case, 11.4 ounces/packet
- **Cube:** 0.520 cubic feet/case, 24 cubic inches/packet



RATION BOX AND COMPONENTS

NUTRITIONAL DATA:

Each packet provides 1447 kilocalories (5% protein, 39% fat and 56% carbohydrate). In order to minimize metabolic water requirements less than 8% protein is an Air Force operational requirement. If the product is required to be used in a salt-water survival scenario the consumption of the soup broth is not recommended.

PREPARATION REQUIREMENTS:

No preparation is required. The cereal bars can be broken into pieces and rehydrated with water if desired. Fourteen ounces of water are required to reconstitute the lemon tea and the soup broth powder.

COMMENTS:

The original Food Packet, Survival, General Purpose was type classified in 1961, replacing all other survival packets except those designed for space constraints and water limitation (Abandon Ship and Aircraft, Life Raft). This first packet was packaged in a tin-plated can. Limited procurement quantities contributed to the unavailability of the can and some of the original components. The product was redesigned and changes incorporated into the product in 1993. The improvements included a 42% increase in calories and greater component variety. The Food Packet, Survival, General Purpose has a verified five year shelf life.

COMPONENTS	UNITS
Cornflake bar	2
Shortbread bar	1
Wintergreen tablets	1
Granola bar	1
Chocolate chip bar	1
Soup & gravy base	1
Sweetened lemon tea	1



FOOD PACKET, SURVIVAL, ABANDON SHIP

PURPOSE:

The Food Packet, Survival, Abandon Ship is used by the Navy to sustain personnel who must abandon ship. It is positioned in lifesaving craft aboard larger ships.

CHARACTERISTICS:

The packet contains dense commercial food bars that are required not to provoke thirst. The food bars are required to meet a minimum five year shelf life which is verified by a certificate of compliance from the manufacturer. There are a minimum of six equally shaped, individually wrapped bars per vacuum sealed laminated foil pouch. The food packet does not exceed 36.6 cubic inches or a weight of 18.0 ounces. It is designed to fit in the storage areas of lifesaving craft.

- **Weight:** 48 pounds/case, 18 ounces/packet
- **Cube:** 1.36 cubic feet/case, 36.6 cubic inches/packet

NUTRITIONAL DATA:

The food packet has a minimum of 2400 kilocalories and 54% carbohydrate. The maximum protein content is 8% and the maximum salt content is .5%. Restriction of the protein and salt content are advantageous in minimizing the negative metabolic effects of short term fasting. This product is strictly a short term survival ration for three to five days. The food bars are compatible with potable water restrictions.

PREPARATION REQUIREMENTS:

There is no preparation necessary.

COMMENTS:

Experience with ocean disasters have shown that other supplies such as lifesaving equipment and drinking water were more critical to survival for the three to five day abandon ship scenario. Minimizing cube is essential if a food packet is included in the life craft cargo. The current packet is a commercial product first available in 1997. The Navy would prefer to have shelf life extended on this product to simplify the logistical restocking schedule. The previous version of the ration contained hard candy and chewing gum like the Food Packet, Survival, Aircraft, Life Raft. Earlier versions contained starch jelly bars, candy coated chewing gum, mint tablets, matches and a cigarette pack. Future plans include a redesign of this product to provide up to seven years of product storage life and improved packaging requirements.



FOOD PACKET AND INDIVIDUALLY WRAPPED BARS



PURPOSE:

The Food Packet, Survival, Aircraft, Life Raft is used by the Navy to sustain personnel that survive aircraft disasters. The packet, along with other essential equipment, is supplied in the emergency kits carried aboard naval aircraft.

CHARACTERISTICS:

The packet contains either hard candy, candy coated chewing gum and twine (Type I) or two to six survival food bars (Type II). Both Type I and Type II are overwrapped in flexible laminated foil pouches. An instruction sheet is included in Type I food packet explaining the use of the product (one day supply) and the twine as an aid in storing and protecting the food products after the packet is opened. The components are required to have a minimum shelf life of five years. The hard candy component has shown stability at extreme temperatures (three years at 100° F (38° C) and 10 year acceptable quality at 80° F (27° C). The Type II item is a generic off-the-shelf commercial item, including packaging. No storage data is available for this product, the shelf life requirement is verified by certificate of compliance from the manufacturer.

- **Weight:**
Type I: 8.0 pounds/case (gross), 3.5 ounces/packet
Type II: 14-16 ounces/packet
- **Cube:**
Type I: 0.24 cubic feet/case, 12.00 cubic inches/packet
Type II: 36.6 cubic inches/packet

NUTRITIONAL DATA:

Each Type I packet provides approximately 300 kilocalories (100% carbohydrate). It is strictly a short-term survival food. Type II packet provides 400 kilocalories per bar (two to six bars per packet). The Type II product is required to meet tolerances for maximum 8% protein, 0.5% salt and 45% minimum carbohydrate. The consumption of this ration will help to minimize the negative metabolic effects of short term fasting. The components are compatible with potable water restrictions.

PREPARATION REQUIREMENTS:

No preparation is necessary.

COMMENTS:

The Navy only requires small quantities of this product and procurement is limited but purchased yearly.



FOOD PACKET AND ASSORTED COMPONENTS



ULTRA HIGH TEMPERATURE (UHT) MILK

PURPOSE:

This item is used by the Armed Forces as a mandatory supplement and/or enhancement for operational ration feeding during operations which either do not have refrigeration capability or have limited capability. It is used in situations that do not permit resupply of perishable foods.

CHARACTERISTICS:

Ultra High Temperature (UHT) Milk is fresh milk, which has been heat processed using UHT technology. The UHT process ensures maximum retention of flavor and nutritional value. The aseptic processing and packaging system protects the product from microorganisms, air and light, which assures a long shelf life without refrigeration. The shelf life of UHT milk is 10 months (unopened) under normal storage conditions.

- **Weight:** 16.4 pounds/case
- **Cube:** 0.33 cubic feet/case

NUTRITIONAL DATA:

The nutritional values provided are:

- Whole White — 150 calories (30% fat, 40% carbohydrate, 30% protein)
- Whole Chocolate — 230 calories (21% fat, 58% carbohydrate, 21% protein)
- Reduced Fat Chocolate 2% milk fat — 170 calories (14% fat, 64% carbohydrate, 22% protein)
- Reduced Fat Strawberry 2% milk fat — 170 calories (13% fat, 66% carbohydrate, 21% protein)
- Reduced Fat White 2% milk fat — 120 calories (21% fat, 46% carbohydrate, 33% protein).

Serving size is 1 cup (236 ml).

FOOD PACKET, CARBOHYDRATE SUPPLEMENT (CARBOPACK)

PURPOSE:

The Food Packet, Carbohydrate Supplement (CarboPack) is a supplemental ration that provides additional energy to the Warfighter during intense, prolonged physical activity and highly stressful conditions.

CHARACTERISTICS:

The CarboPack provides a source of energy that improves Warfighter endurance and cognition. The CarboPack is easy to prepare, hydrate, consume, and digest; it provides eat on-the-move and out-of-hand components. All components when packaged in a foil trilaminate outer packaging will meet a two year shelf life. The CarboPack consists of two 12-ounce carbohydrate (CHO) electrolyte beverages and one carbohydrate rich bar. The beverage package serves as both the rehydration vessel and drink pouch. Each case contains twenty-five CarboPacks to be compatible with the MRE™ and UGR.

- **Weight:** 10.15 pounds/case
- **Cube:** 0.6 cubic feet/case

NUTRITIONAL DATA:

Each CarboPack contains at least 75 grams of carbohydrate and 380 kilocalories to provide additional nutrition required by Warfighters engaged in heavy to exceptionally-heavy activity. The CHO baseline used in the nutritional design of the CarboPack is tied directly to Military Dietary Reference Intakes and Nutritional Standards For Operational Rations as established by the OTSG in Army Regulation 40-25.

PREPARATION REQUIREMENTS:

The bar is ready-to-eat. The water requirement is 24 ounces for rehydration of both beverages. The beverages can be rehydrated and consumed from their pouch.

COMMENTS:

A National Stock Number (NSN) has been established and procurement documents have been completed for the CarboPack. Currently the CarboPack is not being stocked but can be procured by the DSCP under a special order request.



CARBOPACK COMPONENTS

PURPOSE:

Split Top Loaf Bread is used as an optional enhancement for operational rations.

CHARACTERISTICS:

The new shelf stable Split Top Loaf Bread is fully baked and packaged in an individual three-ply laminate package with an oxygen-absorbing sachet. The serving size for each is 1.8 ounces per pouch and each shipping case contains 48 pouches. The bread is ready for consumption upon opening the pouch and has an expected shelf life of 24 months. When used as an enhancement, an additional 200 kilocalories is provided (12% protein, 33% fat and 55% carbohydrate). Split Top Loaf Bread is available and encouraged for use with MREs, UGRs and other operational needs in support of current operations as well as world wide training missions where operational rations are normally used. The Split Top Loaf Bread is a vastly improved shelf stable pouch bread and ideal for use in today's environment.

- **Weight:** 31.8 pounds
- **Cube:** 8.4 cubic feet

COMMENTS:

The Split Top Loaf Bread replaces the Shelf Stable, Pouch Bread, White and Wheat.



WATER, DRINKING, EMERGENCY AND WATER, DRINKING, STERILE

PURPOSE:

These items, packaged in commercially acceptable containers, are suitable for emergency situations where water and resupply is not available.

CHARACTERISTICS:

Both items are commercially sterile water, ready for consumption. They are potable, colorless, odorless and hermetically sealed in the following two types of containers: (1) Water, Drinking, Emergency is packaged in four fluid ounce trilaminate disposable flexible pouches designed to provide a spout. Each intermediate box contains 24 pouches; there are two intermediate boxes per shipping carton; (2) Water, Drinking, Sterile is hermetically sealed in 16.9 fluid ounce rigid plastic bottles with screw-on closures (caps). There are 24 bottles per shipping carton. Expected shelf life in both packages is 60 months (5 years).

COMMENTS:

Finished products meet sterilization requirements of the U.S. Pharmacopoeia and are produced under commercial good manufacturing practices as regulated by the Food and Drug Administration (FDA) under the Food, Drug and Cosmetic Act. The pH range may be 6.0 – 8.0, maximum sodium content 160 mg/L and maximum chloride 250 mg/L.



EMERGENCY DRINKING WATER



STERILE DRINKING WATER

HEALTH & COMFORT PACK (HCP)

PURPOSE:

Health & Comfort Packs (HCP) provide forward area troops everyday necessities required for their health and comfort when the Post Exchange system or local stores are not available.

CHARACTERISTICS:

The Type I HCP contains articles used by both males and females. It will supply 10 individuals for approximately 30 days. Each shipping container contains 10 prepackaged polyethylene bags with a drawstring closure containing a designated quantity of 17 items for issue to 10 individuals. Each shipping container also contains other items intended as general supply for replacement or issue as needed

The Type II HCP is for females only and contains articles for feminine hygiene. It will supply 10 females for approximately 30 days. The contents of Type I and Type II HCPs are indicated in the accompanying photos. Expected shelf life of all components in Type I and Type II HCPs at the time of assembly is two years at 50-72° F (10-22° C).

The Type III HCP became available in March 2002. It consists of a personal body wipe packet, bulk packed with 40 packets per box. Each packet contains 10 washcloth-size body wipes. Contents of each box are intended for 10 individuals. Expected shelf life at time of assembly is two years at 50-72° F (10-22° C).

■ Weight:

- Type I: 58 pounds/case
- Type II: 18 pounds/case
- Type III: 25 pounds/case

■ Cube:

- Type I: 2.91 cubic feet/case
- Type II: 1.86 cubic feet/case
- Type III: 1.86 cubic feet/case



HCP TYPE I



HCP TYPE II

COMMENTS:

The components listed below are those procured on the last contract. Based on field surveys, changes may be made in future procurements. If changes are made, they are usually in the size of a component or due to popularity of a new item, but the basic list of items generally remains the same. The photo, top right, displays the Type I assemblies on the top level and Type I supplemental items on the lower level. The photo to the right shows the Type II components.

PACKAGE CONTENTS:

TYPE I		TYPE I (Supplemental Items)	TYPE II (Female)	TYPE III (Male & Female)
Toothbrush Toothpaste Floss, dental Razor, shaving (5), and shaving cream (1) (twin disposable & brushless shave cream) or razor, shaving (5) (twin blade disposable w/shaving foam dispenser) Soap, bar Foot powder Tissues	Shampoo Deodorant, stick Lip balm (2) Personal hygiene body wipe (8 pack)(3) Bag, plastic, self seal or Lotion, sunscreen Toilet paper Eye drops	Detergent, laundry (2) Sewing kit, military Band Aids®	Napkins, sanitary, regular (48) Napkins, sanitary, super (72) Tampons, regular (60) Tampons, super (84) Panty shields (200) Bag, plastic, self seal, 1 gallon (20) Disposal bag, 3x7 (150) Bag, plastic, (10) Ponytail holders (10) Brush, hair, grooming (1) Comb, plastic (2)	Bobby pins (50) Personal hygiene body wipes (10) Body wipes (40)

PURPOSE:

The original requirement for the Humanitarian Daily Ration (HDR) was based on a need identified by the Defense Security Cooperation Agency-Humanitarian Assistance/Demining Activities, for a means of feeding large populations of displaced persons or refugees under emergency conditions. The HDR was developed and is managed by the Defense Logistic Agency's (DLA) Defense Supply Center Philadelphia (DSCP). The HDR is composed of ready-to-eat themostabilized entrées, and complementary components. It is packaged in materials stucturally similar to the MRE™, however the similarity ends there.

CHARACTERISTICS:

The components are designed to provide a full day's sustenance to a moderately malnourished individual. In order to provide the widest possible acceptance from the variety of potential consumers with diverse religious and dietary restrictions from around the world, the HDR contains no animal products or animal by-products, except that minimal amounts of dairy products are permitted. Alcohol and alcohol based ingredients are also banned. The meal bag is similar to the MRE™ meal bag except that it is a salmon color and it contains graphics demonstrating how to open the bag and that the contents should be eaten. Again, the shipping container is the same as the MRE™, except that it holds 10 meal bags and contains markings and graphics specific to the HDR. The shelf life of the HDR is 36 months at 80° F (27° C).

- **Weight:** 25 pounds/case, 1,237 pounds/pallet
- **Cube:** 1.02 cubic feet/case, 58.1 cubic feet/pallet

NUTRITIONAL DATA:

Since the meal is designed as a complete day's supply of food, a minimum of two entrées is provided in each meal bag. Complementary components are also included to provide the balance of the daily nutritional requirements that call for not less than 2200 calories, broken down as 10-13% protein, 27-30% fat, and not less than 60% carbohydrate. A spoon and a non-alcohol based moist towelette are the only non-food components in the meal bag.

PREPARATION REQUIREMENTS:

The entire meal is ready-to-eat. The entrées may be eaten cold, however, as is universally understood, the entrées generally are more desirable when heated. The entrée package may be immersed in hot water or the contents may be placed in a pot for heating over a flame.



HDR DISTRIBUTION IN IRAQ



HDR PACKAGING AND COMPONENTS

HDR MENUS

MENU 1A	MENU 1B	MENU 1C	MENU 2A	MENU 2B	MENU 2C
Bean salad	Barley stew	Beans & rice in tomato sauce	Bean salad	Barley stew	Red beans & rice
Brown & wild rice w/lentils	Lentil stew	Herb rice	Rice w/beans	Peas in tomato sauce	Yellow rice
Crackers	Vegetable biscuits	Biscuit (2 pack MRE™ crackers)			Biscuit (2 pack MRE™ crackers)
		Vegetable crackers (2 pack)	Crackers	Vegetable biscuits	Vegetable crackers (2 pack)
Raisins	Fruit bar	Fruit bar (2 oz. fig)	Apple fruit bar	Fruit bar	Fruit bar (2 oz. fig)
Peanut butter	Peanut butter	Peanut butter	Peanut butter	Peanut butter	Peanut butter
Strawberry jam	Jam	Strawberry jam	Strawberry jam	Jam	Strawberry jam
	Fruit pastry	Fruit pastry (2 pack)	Raisins	Fruit pastry	Fruit pastry (2 pack)
Flat bread	Shortbread cookies	Shortbread (1 bar)	Flat bread	Shortbread cookies	Shortbread (1 bar)
Accessory pack*	Accessory pack*	Accessory pack*	Accessory pack*	Accessory pack*	Accessory pack*
MENU 3A	MENU 3B	MENU 3C	MENU 4A	MENU 4B	MENU 4C
Bean salad	Barley stew	Lentil stew	Beans w/potatoes	Rice & vegetables in sauce	Pasta in tomato sauce
Lentils & vegetables	Rice & vegetables in sauce	Herb rice	Brown & wild rice w/lentils	Peas in tomato sauce	Yellow rice
	Vegetable biscuits	Biscuit (2 pack MRE™ crackers)		Vegetable biscuits	Biscuit (2 pack MRE™ crackers)
Crackers		Vegetable crackers (2 pack)	Crackers		Vegetable crackers (2 pack)
Apple fruit bar	Fruit bar	Fruit bar (2 oz. fig)		Fruit bar	Fruit bar (2 oz. fig)
Peanut butter	Peanut butter	Peanut butter	Peanut butter	Peanut butter	Peanut butter
Strawberry jam	Jam	Strawberry jam	Strawberry jam	Jam	Strawberry jam
Raisins	Fruit pastry	Fruit pastry (2 pack)	Raisins	Fruit pastry	Fruit pastry (2 pack)
Flat bread	Shortbread cookies	Shortbread (1 bar)	Flat bread	Shortbread cookies	Shortbread (1 bar)
Accessory pack*	Accessory pack*	Accessory pack*	Accessory pack*	Accessory pack*	Accessory pack*

MENU 5A	MENU 5B	MENU 5C
Lentils & vegetables	Lentil stew	Lentil stew
Beans w/potatoes	Peas in tomato sauce	Red beans & rice
	Vegetable biscuits	Biscuit (2 pack MRE™ crackers)
Crackers		Vegetable crackers (2 pack)
Apple fruit bar	Fruit bar	Fruit bar (2 oz. fig)
Peanut butter	Peanut butter	Peanut butter
Strawberry jam	Jam	Strawberry jam
Raisins	Fruit pastry	Fruit pastry (2 pack)
Flat bread	Shortbread cookies	Shortbread (1 bar)
Accessory pack*	Accessory pack*	Accessory pack*



* Accessory pack contents: red pepper, pepper, salt, sugar, spoon, matches (unprinted), towelette (alcohol free), napkin

MEAL, ALTERNATIVE REGIONALLY CUSTOMIZED (MARC)

PURPOSE:

The Meal, Alternative Regionally Customized (MARC) is a self contained, shelf stable meal. The effort was initiated after receiving an urgent request from the DLA to expedite the development of a suitable vegetarian ration with unique dietary and component requirements designed specifically for detainees at Guantanamo Bay Naval Base (GTMO). By collaborating closely with DSCP and the U.S. Navy food service personnel at GTMO, the salient performance characteristics and calorie requirements to maximize nutritional benefit and identify component restrictions were determined. While created out of a need to support GTMO detainees, the meal may be used to provide for other detainees as well.

CHARACTERISTICS:

The final product configuration includes 10 different luncheon entrée menus containing food components familiar to Southwest Asian/Middle East populations and each is packaged in a single meal bag. Each case contains 10 meals, one of each menu. The menu variety can be seen in the table below. Based on the product design parameters, the MARC does not include "prohibited products" such as beef, pork, poultry, or any other animal product or animal by-product in any of the entrées or meal components (note: the MARC is NOT Kosher or Halal certified). The shelf life of the MARC is a minimum of 12 months at 80° F (27° C) from the time of product assembly. Contractors will ship the MARC with no less than nine months shelf life remaining.

- **Weight:** 17 pounds
- **Cube:** .63 cubic feet



NUTRITIONAL DATA:

The contents of one MARC meal bag provides a minimum of 700 calories (9-15 % protein, 25-30 % fat, and NLT 60 % carbohydrate).

PREPARATION REQUIREMENTS:

The entire meal is ready-to-eat, except for the beverages, which need to be rehydrated.



MENUS:

MENU 1	MENU 2	MENU 3	MENU 4	MENU 5
Chili w/black beans	Pasta w/vegetable tomato	Minestrone	Cheese tortellini	Curried vegetables
	Raspberry applesauce			Spiced apples
Nuts	Nuts	Separate packets of raisins & dry roasted nuts	Nuts	
Crackers	Crackers (vegetable)	Crackers (vegetable)	Crackers	Crackers (vegetable)
Jam		Jam	Jam	Jam
Tea (powdered drink mix)	Tea (powdered drink mix)	Tea (powdered drink mix)	Tea (powdered drink mix)	Tea (powdered drink mix)
MENU 6	MENU 7	MENU 8	MENU 9	MENU 10
Saag chole (spinach & garbanzos)	Pea & mint rice	Channa dal masala (golden lentils w/vegetables)	Vegetable jalfrazi (spicy garden vegetables)	Okra & tomato
Yellow & wild rice		Yellow & wild rice	Mexican rice	Rice
	Spiced apples			
	Nuts			
Crackers		Crackers	Crackers	Crackers (vegetable)
Jam		Jam	Jam	Jam
Tea (powdered drink mix)	Tea (powdered drink mix)	Tea (powdered drink mix)	Tea (powdered drink mix)	Tea (powdered drink mix)

COMING TO A THEATER NEAR YOU™: FIRST STRIKE RATION™ (FSR™)

PURPOSE:

The First Strike Ration™ (FSR™) is a compact, eat-on-the-move, assault ration intended to be consumed during the first 72 hours of intense conflict by forward deployed Warfighters. The FSR™ will provide a new capability for forward deployed troops in terms of weight and logistics savings as well as increased mobility.

CHARACTERISTICS:

All components of this lightweight ration are comprised of a variety of calorically dense, eat-out-of-hand foods that require little or no preparation by the Warfighter. Major components include shelf stable pocket sandwiches and bagels, shelf stable tuna, high energy drinks, beef jerky, dessert bars, and Zapplesauce™ — a carbohydrate fortified applesauce that will provide a source of energy to help the Warfighter maintain physical performance. The FSR™ has a minimum two year shelf life at 80° F (27° C). To meet the needs of the lighter, more mobile Warfighter, the FSR™ has been designed to be about the size of one MRE™ meal bag, but with enough food to replace three MRE™ meals. The prototype FSR™ has three different menus and will have nine meal bags per shipping container, three of each menu.

- **Weight:** 25 pounds/case (gross), 2.5 pounds/meal bag
- **Cube:** 1.0 cubic feet/case, 0.1 cubic feet/meal bag

NUTRITIONAL DATA:

Each FSR™ provides on average 2900 calories (14% protein, 34% fat, and 52% carbohydrate).

PREPARATION REQUIREMENTS:

All components of this ration are eat-out-of-hand/eat-on-the-move type foods that require little or no preparation by the Warfighter. Innovative packaging technologies will enable the beverages to be reconstituted and consumed directly from the drink pouch.

COMMENTS:

CFD has provided over 6500 prototype FSRs™ to Operation Enduring Freedom/ Operation Iraqi Freedom at the request of the Army and Marine Corps as part of quick reaction support to current operations.

In FY05, 500 prototype FSRs™ were sent to support the 25th ID deployed to Afghanistan. They were sent in response to an Operational Needs Statement that was generated after the 25th ID participated in a field test of the FSR™. Warfighters remarked favorably on the weight savings versus the MRE™. In addition, 6000 FSRs™ were produced in response to a Statement of Need from the Marine Corps and a request from USSOCOM. The FSRs™ were delivered to a Marine Corps unit in Iraq, as well as two other destinations located in-country.

The FSR™ transitioned from Technology Demonstration to Advanced Development in 1QFY06 and was recently approved by the OTSG as a restricted calorie ration. In 4QFY06, an operational test of the FSR™ was conducted. Pending JSORF approval, the FSR™ should be available for procurement in 2007 as the newest member of the family of operational rations. As all fielded combat rations, the FSR™ will be part of a continuous product improvement program based on Warfighter feedback.



PURPOSE:

The developmental Unitized Group Ration-Express™ (UGR-E™) is a one-time use, modular, compact, self-contained system that automatically heats group-sized rations independent of field kitchens and food service personnel. The UGR-E™ provides an alternative to individual pre-packaged meals by affording Warfighters a high quality, cook-prepared meal without the cost or logistical burden of a field kitchen. It allows for heat-on-the-move and provides a group-serving, remote site, field feeding alternative.

CHARACTERISTICS:

The UGR-E™ includes separate group-serving polymeric trays and/or institutional-sized pouches that contain a shelf stable entrée, vegetable, starch, and dessert. Additional items include drink pouches, snacks/candies, compartmented dining trays, disposable eating and serving utensils, condiments, beverage bases, napkins, wet-naps, and a trash bag. The UGR-E™ will be available in up to three breakfast and six lunch/dinner menus. Each UGR-E™ will provide 18 complete meals. The self-heated meal modules may be pre-positioned or carried by operational units. The UGR-E™ has a minimum 18 month shelf life at 80° F. Each pallet contains 18 UGR-Es or 324 meals.

- **Average Weight/Module:** 43 pounds
- **Cube/Module:** 1.9 cubic feet

NUTRITIONAL DATA:

Each meal provides an average of 1300 calories (12% protein, 38% fat, 50% carbohydrate).

PREPARATION REQUIREMENTS:

When a remote unit requires hot food, a tab is pulled to activate the heaters. In 30 to 45 minutes the module is opened and hot food is ready to be served in trays/pouches to Warfighters, like a cook prepared meal. After opening, the heaters continue to provide heat, keeping the foods hotter longer.

COMMENTS:

Over 75 UGR-E™ modules have been provided to OEF/OIF as part of quick reaction support to current operations. Several hundred more are scheduled for delivery during 3-4QFY06.

The UGR-E™ transitioned from Technology Demonstration to Advanced Development 1QFY05. Pending JSORF approval, the UGR-E™ will transition to the DLA for military procurement, with first deliverables anticipated for FY07. As with all fielded group rations, the UGR-E™ will become part of a continuous product improvement program based on Warfighter feedback and technology advances.







THE SCIENCE BEHIND THE WARRIOR: YESTERDAY, TODAY AND TOMORROW.

Prepared Jointly By:



**U.S. ARMY NATICK SOLDIER RD&E CENTER
DOD COMBAT FEEDING DIRECTORATE**

AMSRD-NSC-CF, Kansas Street
Natick, MA 01760-5018
hotchow.natick.army.mil
Commercial Phone: (508) 233-4599



**DEFENSE LOGISTICS AGENCY
DEFENSE SUPPLY CENTER PHILADELPHIA
DIRECTORATE OF SUBSISTENCE –
OPERATIONAL RATIONS**

DSCP-OT, 700 Robbins Avenue
Philadelphia, PA 19111-5092
www.dscp.dla.mil/subs/rations/index.htm
Commercial Phone: (215) 737-2952