



# Operational Rations



**Army Field Feeding Specialist  
Joint Culinary Center of Excellence**

**2015 Partnership Day**





# Individual Combat Rations

## ☐ Meal, Ready to Eat (MRE)

- Primary Ration of US Forces since 1980
- Provides 1250-1300 nutritionally-balanced calories per meal
- Shelf-stable for 3 years @ 80° F
- 24 varieties, including 4 vegetarian meals
- Flameless Ration Heater heats entrées, sides, and drinks
- **New Pork Free Case (Box A)**



## ☐ First Strike Ration (FSR)

- Daily ration designed for first 2-10 days of mobile conflict
- 2900 calories per ration, includes variety of eat-on-the-move components
- Shelf-stable for **3 years @ 80° F**
- **9 new varieties available in FY16 (Nov-Dec)**



## ☐ Meal Cold Weather (MCW)/Long Range Patrol (LRP)

- Meets requirements for cold weather and reconnaissance ops
- Provides 1500 nutritionally optimized calories per meal
- Shelf-stable for 3 years @ 80° F
- Dehydrated entrées resist freezing in extreme environments
- MCW: 3 Rations per day (4500 calories)
- LRP: 1 Ration per day (1500 calories)
- **Currently in production – Available FY16 ( Dec –Jan)**





# Group Rations



## ❑ Unitized Group Ration-Heat & Serve (UGR-H&S)

- Usually first hot meal available in the field
- Prepared using Tray Ration Heater or boiling water
- Provides 1450 nutritionally-balanced calories per meal
- Shelf-stable for 18 months @ 80° F
- Contains all accessories and serving equipment needed for a group meal
- Includes 10 lunch/dinner menus and 3 breakfast menus
- **New policy has been implemented for increase usage**



## ❑ Unitized Group Ration-Express (UGR-E)

- Self-contained, self-heating group meal for up to 18 Warfighters
- Heats entrees in 30-45 minutes using same flameless heating technology
- Provides 1300 nutritionally-balanced calories per meal
- Shelf-stable for 18 months @ 80° F
- Includes 7 lunch/dinner menus, 4 breakfast menus, and 1 holiday menu (Turkey)
- **Used primarily in AOR.**





# Group Rations



## Unitized Group Ration-A (UGR-A)

- Uses semi-perishable & frozen components
- Using field kitchen (Mobile Kitchen Trailer or Containerized Kitchen) with refrigeration capability
- Provides 1450 nutritionally-balanced calories per meal
- Includes 14 lunch/dinner menus and 7 breakfast menus
- **Highest Demand for Army Field feeding**



## Unitized Group Ration-A Short Order (UGR-A SO)

- Uses semi-perishable & frozen components
- Mostly hand held items that provide more variety and alternate menu choices when served with the UGR-A
- Provides 1450 nutritionally-balanced calories per meal
- Includes 7 lunch/dinner menus





# New Item Introduction Instructions

1. Send an email with product specifics and **nutritional information** requesting JCCoE/Natick to review (anytime from November to **June**).
2. Based on this email, JCCoE/Natick will review and determine if product meets specific requirements and/or needs (**product/nutrition standards** /packaging/shelf-life).
3. JCCoE/Natick will respond with directions to ship product or set-up appointment to review product.
4. Once product has been reviewed JCCoE/Natick will provide feedback to vendor on potential fit for the product.
5. If product meets requirements, it will be put on the potential list of field test items. Note: several vendors may provide similar items, so further down selection may occur after vendor submittal.
6. Then WAIT until at least June/July. Natick will contact you, when the final selection has been made. At that time you will be provided with specific directions.





# Field Test Evaluation



- Operational Rations development and testing is ***Customer Driven***
- Based on Warfighter feedback, potential items are identified, reviewed and tested at Natick for shelf life, packaging and acceptance
- Products meeting all of the requirements are down selected for ***Warfighter testing*** on an biennium basis (Sep/Oct)

## For UGR-H&S™:

- Warfighter based results from FY15/16 testing will be presented to the ***Joint Services Operational Rations Forum (JSORF)*** for approval (Feb 2016)

## For UGR-A™:

- Warfighter based results from FY15/16 testing will be presented to the ***UGR-A™ Integrated Product Team (IPT)*** for approval (Dec 2015/Jan 2016) before presenting to the ***Joint Services Operational Rations Forum (JSORF)*** for approval (Feb 2016)





# http://www.troopsupport.dla.mil/subs/rations/programs/ ugr/uaabt.asp#menu



https://www.troopsupport.dla.mil/subs/rations/programs/ ugr/uaabt.asp#menu

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## DEFENSE LOGISTICS AGENCY Troop Support Subsistence

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Operational Rations POCs

Food Services

Produce

Supplier Support

Operational Rations

Food Safety Office

Executive Agent

Operational Rations

Operational Rations - Unitized Group Ration, A Option (UGR - A)

### How long will it last?

UGR-A and short-order modules shall have at least 9 months shelf life (at 80 degrees F for semi-perishable modules and at 0 degrees F for perishable modules) remaining for OCONUS deliveries. UGR-A and short-order modules shall have at least 3 month shelf life (at 80 degrees F for semi-perishable modules and at 0 degrees F for perishable modules) remaining for CONUS deliveries.

### How can I order it?

Each UGR-A and short-order meal module have two National Stock Numbers (NSNs) - one for the semi-perishable portion and one for the perishable portion. Requisitions are processed according to the supply procedures for each Military Service. Point of contact is at (215) 737-3852, DSN: 444-3852.

We can only sell Operational Rations (MREs, UGRs, etc) to the U.S. Military Services and other authorized federally-funded agencies. We can not sell to the private sector (individual, business, or other organizations). For further information, please [click here](#) and read our Customer Eligibility Policy towards the bottom of the page.

### Comments

The UGR-A and short-order option is a build to order Direct Vendor Delivery (DVD), operation that requires a minimum of 8 day order-ship-time CONUS, 35 days for Hawaii and Alaska. All other OCONUS customers' leadtime is 60-90 days.

### Ordering lead-time:

CONUS- 7 to 10 BUSINESS days  
Hawaii & Alaska- 35 days  
OCONUS- 60 to 90 days

### Associated Documents/Menus

Please click on the links to view the following documents.

**UGR-A 14**

[Table I \(01-OCT-13\)](#)

[Table II \(01-OCT-13\)](#)

[Short Order FY13 Table II](#)

**UGR-A 13**

[Table I \(01-OCT-12\)](#)

[Table II \(01-OCT-12\)](#)

[Short Order Menu 12](#)  
[Short Order Weight and Cube 12](#)

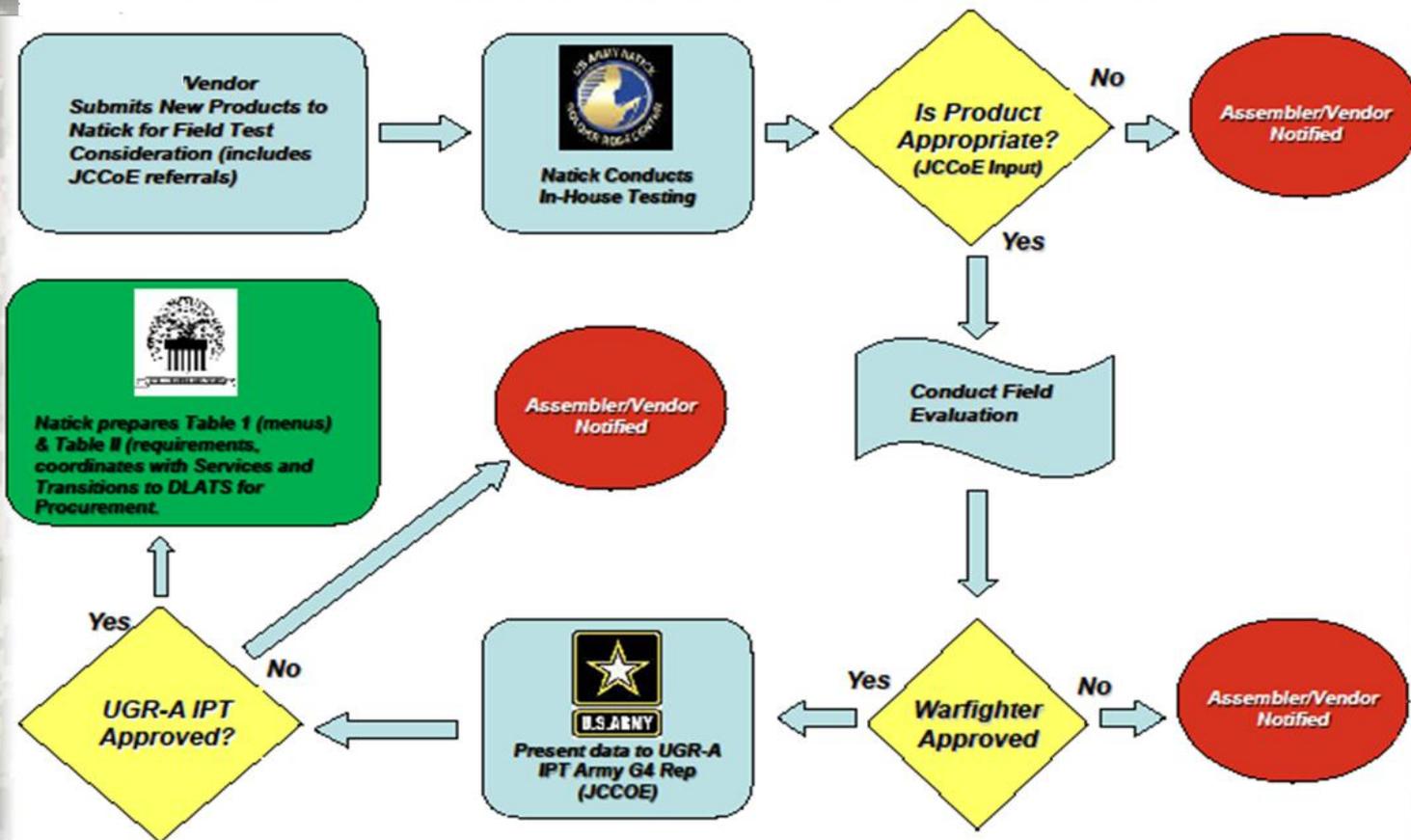




U.S. ARMY



# UGR-A New Item Introduction Process



JCCoE





# UGR-A New Source Introduction Instructions

- **New Source for an existing product in the UGR-A™ program:**
  1. UGR-A™ Assembler sends UGR-A™ New Source Introduction Form to DLA-Troop Support. If new source meets the contractual requirements of the Item Description in the UGR-A™ Table II, then
    2. DLA Troop Support Register Number is assigned, and the form with instructions for product submission is returned to the UGR-A™ assembler
    3. UGR-A™ Assembler submits the Table II approved brand and the New Source brand to Natick, and to JCCoE upon request only.
    4. Natick conducts sensory panel for the New Source brand and the approved brand. The sensory evaluation information is forwarded to DLA-Troop Support and JCCoE upon completion.
    5. DLA-Troop Support with JCCoE input makes final decision and responds directly to the UGR-A™ assembler.

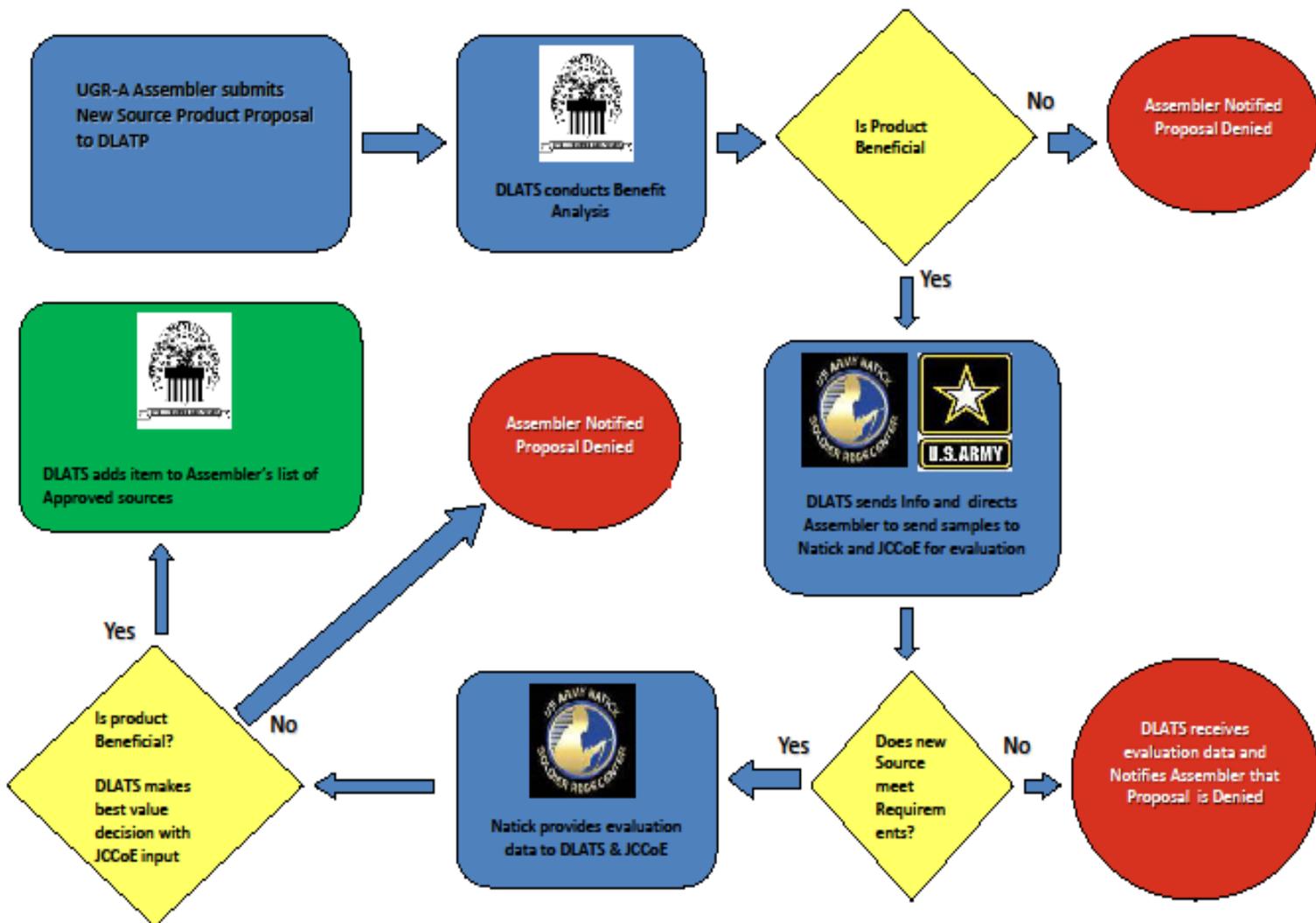


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# UGR-A New Source Introduction Process





# Operational Rations References

## Regulations:

- **AR 30-22 Army Food Program**

## Guidelines:

- **Doing Business with the Army Food Program**
- **Army Buyers Guide**
- **Natick PAM 30-35**
- **DLA Troop Support Operational Ration Handbook**

## Websites:

- <http://www.quartermaster.army.mil/jccoe/>
- <http://hotchow.natick.army.mil/>
- <https://www.troopsupport.dla.mil/subs/rations/index.asp>





# Ration Improvements

**1. DA Form 7590, Operational Rations Quality Feedback** is published in and DA Pam 30-22, Appendix H

- Effective tool for Army Issues concerning the Operational Rations Program
- ACES, Quality Assurance Division is designated POC.
- ACES FMAT Team will facilitate

## **2. Continuous Product Improvement- Natick**

- Fielded Individual Ration Improvement Project
- Fielded Group Ration Improvement Project
- Assault Special Purpose Improvement Project





# Ration Improvements

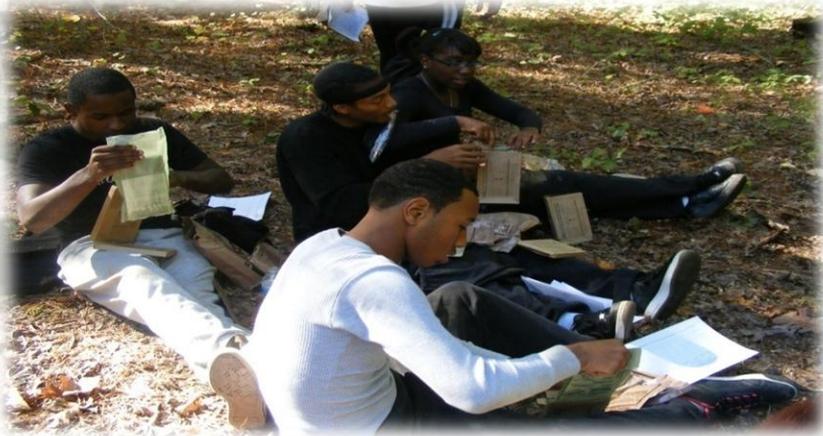


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# Ration Improvements





# What Soldiers & Operators Want



**Variety**

**Cost Effective**

**Improved Nutrition**

**Options**

**Familiar Looks and Flavors**



# Field Operations Training Branch

