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14 October 1988
SUPERSEDING
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1 December 1986

MILITARY SPECIFICATION

CEREAL, CORN MEAL, THERMOSTABILIZED, TRAY PACK

This specification is approved for use by all Departments and Agencies of the Department of Defense.

1. SCOPE

1.1 Scope. This document covers corn meal cereal thermostabilized in tray pack cans for use by the Department of Defense as a component of operational rations.

2. APPLICABLE DOCUMENTS

2.1 Government documents.

2.1.1 Specifications, standards, and handbooks. The following specifications, standards, and handbooks form a part of this specification to the extent specified herein. Unless otherwise specified, the issues of these documents shall be those listed in the issue of the Department of Defense Index of Specifications and Standards (DODISS) and supplement thereto, cited in the solicitation.

SPECIFICATIONS

FEDERAL

TT-C-495	-	Coatings, Exterior, for Tinned Food Cans
PPP-B-636	-	Boxes, Shipping, Fiberboard

Beneficial comments (recommendations, additions, deletions) and any pertinent data which may be of use in improving this document should be addressed to: US Army Natick Research, Development, and Engineering Center, Natick, MA 01760-5014 by using the self-addressed Standardization Document Improvement Proposal (DD Form 1426) appearing at the end of this document or by letter.

AMSC N/A FSC 8940

MILITARY

MIL-L-1497 - Labeling of Metal Cans for Subsistence Items
MIL-L-35078 - Loads, Unit: Preparation of Semiperishable Subsistence Items; Clothing, Personal Equipment and Equipage; General Specification For
MIL-C-44340 (GL)- Can, Tray Pack

STANDARDS

MILITARY

MIL-STD-105 - Sampling Procedures and Tables for Inspection by Attributes
MIL-STD-129 - Marking for Shipping and Storage
MIL-STD-900 - Bacterial Standards for Starches, Flours, Cereals, Alimentary Pastes, Dry Milks and Sugars used in the Preparation of Thermostabilized Foods for the Armed Forces

(Copies of specifications, standards, and handbooks required by contractors in connection with specific acquisition functions should be obtained from the contracting activity or as directed by the contracting activity.)

2.1.2 Other Government documents, drawings, and publications. The following other Government documents, drawings, and publications form a part of this specification to the extent specified herein. Unless otherwise specified, the issues shall be those in effect on the date of the solicitation.

ENVIRONMENTAL PROTECTION AGENCY (EPA)

National Primary Drinking Water Regulations

(Copies may be obtained from the Office of Drinking Water Environmental Protection Agency, WH550D, 401 M Street, S.W., Washington, DC 20460.)

U.S. DEPARTMENT OF AGRICULTURE (USDA)

U.S. Standards for Grades of Butter

(Copies may be obtained from the Chief, Dairy Standardization Section, Dairy Division, Agricultural Marketing Service, Room 2750, South Building, P.O. Box 96456, U.S. Department of Agriculture, Washington, DC 20090-6456.)

United States Standards for Condition of Food Containers

(Copies may be obtained from the Chairman, Condition of Food Container Committee, Agricultural Marketing Service, Room 0610, South Building, P.O. Box 96456, U.S. Department of Agriculture, Washington, DC 20090-6456.)

U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES

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

(Copies may be obtained from the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402.)

(Copies of drawings, publications, and other Government documents required by contractors in connection with specific acquisition functions should be obtained from the contracting activity or as directed by the contracting activity.)

2.2 Other publications. The following documents form a part of this specification to the extent specified herein. Unless otherwise specified, the issues of the documents which are DOD adopted shall be those listed in the issue of the DODISS specified in the solicitation. Unless otherwise specified, the issues of documents not listed in the DODISS shall be the issues of the nongovernment documents which are current on the date of the solicitation.

AMERICAN ASSOCIATION OF CEREAL CHEMISTS (AACC)

Approved Methods of the American Association of Cereal Chemists

(Copies should be obtained from the American Association of Cereal Chemists, 3340 Pilot Knob Road, St. Paul, MN 55121.)

AMERICAN SOCIETY FOR TESTING AND MATERIALS (ASTM)

D 3330 - Peel Adhesion of Pressure-sensitive Tape

(Copies should be obtained from the American Society for Testing and Materials, 1916 Race Street, Philadelphia, PA 19103-1187.)

ASSOCIATION OF OFFICIAL ANALYTICAL CHEMISTS (AOAC)

Official Methods of Analysis of the Association of Official Analytical Chemists

(Copies should be obtained from the Association of Official Analytical Chemists, 1111 North 19th Street, Suite 210, Arlington, VA 22209.)

NATIONAL ACADEMY OF SCIENCES

Food Chemicals Codex

(Copies should be obtained from the National Academy Press, 2101 Constitution Avenue, N.W., Washington, DC 20418.)

(Nongovernment standards and other publications are normally available from the organizations which prepare or which distribute the documents. These documents also may be available in or through libraries or other informational services.)

2.3 Order of precedence. In the event of a conflict between the text of this specification and the references cited herein, the text of this specification shall take precedence. Nothing in this specification, however, shall supersede applicable laws and regulations unless a specific exemption has been obtained.

3. REQUIREMENTS

3.1 First article. When specified in the contract or purchase order, a sample shall be subjected to first article inspection (see 4.4, 6.1, and 6.3).

3.2 Ingredients. All ingredients shall be clean, sound, wholesome, and free from foreign material, evidence of rodent or insect infestation, extraneous material, off-odors, off-flavors, and off-colors.

3.2.1 Butter. Butter shall be lightly salted and shall be U.S. Grade A or better conforming to the U.S. Standards for Grades of Butter.

3.2.2 Corn meal, yellow. The corn meal shall be a finely granulated meal derived from yellow kernel corn. The yellow corn meal shall have a moisture content of not more than 13.5 percent. The yellow corn meal granulation shall be of such size that not more than 1.0 percent shall be retained on a U.S. Standard No. 20 sieve, not more than 10.0 percent shall be retained on a U.S. Standard No. 25 sieve, not less than 30.0 percent shall pass through a U.S. Standard No. 45 sieve, and not more than 20.0 percent shall pass through a U.S. Standard No. 80 sieve. Cooked cereal prepared from the corn meal shall have a pleasant cooked corn aroma, a yellow color, and a tender to slightly grainy texture.

3.2.3 Cream, dry. Dry cream shall comply with FDA Standard of Identity for Dry Cream and shall contain 70 to 75 percent, by weight, of milkfat. The dry cream shall contain no added nutritive sweeteners.

3.2.4 Lecithin. Lecithin shall comply with the Food Chemicals Codex.

3.2.5 Sugar, granulated. Sugar shall be white, refined, sucrose, granulated cane or beet, or a combination of both and shall comply with MIL-STD-900.

3.2.6 Starch, waxy maize, modified. The starch shall be white, odorless, finely pulverized, modified waxy maize starch for use in thermostabilized food and shall comply with MIL-STD-900. The modified starch shall demonstrate initial viscosity development in the temperature range of 140° to 170°F and a typical viscosity (be fully hydrated) at common retort temperatures. The starch shall resist breakdown at low pH, under shear stress and under conditions of cold storage. The cooked modified starch slurry shall be bland with essentially no cereal or starch taste.

3.2.7 Salt. Salt shall be noniodized, white, refined, sodium chloride, with or without anticaking agents and shall comply with the purity standards for sodium chloride of the Food Chemicals Codex.

3.2.8 Water. Water used for formulation, ice making, and washing shall conform to the National Interim Primary Drinking Water Regulations

3.3 Preparation and processing. Processing shall be on a continuous basis.

3.3.1 Preparation of the corn meal cereal. The corn meal cereal shall be formulated and prepared as follows:

Ingredient	Percent by weight
Water	82.15
Corn meal	9.20
Butter	4.00
Sugar	2.70
Cream	0.75
Starch	0.75
Salt 1/	0.25
Lecithin	0.20

1/ The total amount of salt in the formula shall be adjusted as necessary to produce a product that complies with the finished product salt requirements (see 3.6).

a. The ingredients shall be combined in a steam jacketed kettle and heated to 180° to 190°F while continuously stirring.

b. The heated mixture shall be continuously stirred until it has moderately thickened.

c. The volume of the cooked cereal shall be adjusted with water to compensate for evaporation loss during heating and holding.

d. The cooked cereal shall be maintained in the temperature range of 150° to 180°F and filled into the tray pack can within 2 hours after preparation.

3.4 Tray pack filling and sealing. Each tray pack can (see 5.1.1) shall be filled with product such as to conform to the finished product requirements and to the following requirements:

a. The product at the time of filling shall be in the temperature range of 150° to 180°F.

b. Each can shall be hermetically sealed under a vacuum established by a processing authority and specified in the scheduled process so as to assure compliance with the finished product requirement (see 3.6k).

c. The filled and sealed tray pack cans shall be in the retort process within 2 hours after being sealed.

3.5 Tray pack thermoprocessing. The filled and sealed tray pack cans shall be thermostabilized by retorting until a sterilization value (F_o) of not less than 6 has been achieved. The filled and sealed thermoprocessed tray pack cans shall show no evidence of can swelling when tested for commercial sterility as specified in 4.5.3.4.

3.6 Finished product requirements. The finished product shall comply with the following requirements:

a. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

b. There shall be no foreign odor or flavor such as, but not limited to, burnt, scorched, stale, sour, rancid, or moldy.

c. There shall be no color foreign to the product.

d. The average net weight shall be not less than 102 ounces.

e. No individual can shall contain less than 100 ounces of product.

f. The salt content of any individual tray pack shall be not less than 0.20 percent nor greater than 0.80 percent.

g. The average fat content shall not be greater than 5.0 percent.

h. No individual tray pack shall have a fat content greater than 7.0 percent.

i. The product shall be uniform in appearance and possess a tender to slightly grainy texture, and shall be free of lumps.

j. The product shall show no evidence of excessive heating (materially darkened or scorched).

k. Filled, sealed and retorted cans shall show evidence of proper vacuum as determined by concavity of the can lid (see 4.5.6).

3.6.1 Palatability. The finished product shall be equal to or better than the approved preproduction sample (see 6.1) in palatability and overall appearance.

3.7 Plant qualification. The product shall be prepared, processed, and packaged in establishments meeting the requirements of Title 21, Code of Federal Requlations, Part 110, "Current Good Manufacturing Practice in Manufacturing, Processing, Packaging or Holding of Human Foods", and the plant sanitation requirements of the appropriate Government inspection agency.

3.8 Federal Food, Drug, and Cosmetic Act. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

4. QUALITY ASSURANCE PROVISIONS

4.1 Contractor's responsibility. Inspection and acceptance by the USDA shall not relieve the contractor of obligation and responsibility to deliver a product complying with all requirements of this document. The contractor shall assure product compliance prior to submitting the product to the USDA for any inspection.

4.2 Inspection and certification. Product acceptability shall be determined by the USDA. The USDA will determine the degree of inspection necessary to assure compliance with the requirements of this document.

4.3 Classification of inspection. The inspection requirements specified herein are classified as follows:

a. First article inspection (see 4.4).
b. Quality conformance inspection (see 4.5).

4.4 First article inspection. When a first article is required (see 6.1), it shall be inspected in accordance with the quality assurance provisions of this document and evaluated for overall appearance and palatability. Any failure to conform to the quality assurance provisions of this document or any appearance or palatability failure shall be cause for rejection of the first article.

4.5 Quality conformance inspection. Unless otherwise specified, sampling for inspection shall be performed in accordance with MIL-STD-105.

4.5.1 Component and material inspection. In accordance with 4.1, components and materials shall be inspected in accordance with all the requirements of referenced documents unless otherwise excluded, amended, modified, or qualified in this document or applicable purchase document.

4.5.1.1 Ingredient and component examination. Conformance of ingredients and components to identity, condition, and other requirements specified in 3.2 shall be certified by the ingredient supplier or ingredient manufacturer, and compliance be verified by examination of pertinent labels, markings, US Grade Certificates, certificates of analyses, or other such valid documents acceptable to the inspection agency. If necessary, each ingredient shall be examined organoleptically or inspected according to generally recognized test methods such as the standard methods described in the Official Methods of Analysis of the Association of Official Analytical Chemists and in the Approved Methods of the American Association of Cereal Chemists, to determine conformance to the requirements. Any nonconformance to an identity, condition, or other requirement shall be cause for rejection of the ingredient or component lot or of any involved product.

4.5.2 In-process examination. In-process examination shall be performed to determine conformance to the preparation, processing, can interior coating, filling, sealing, and packing requirements. Any nonconformance revealed by actual examination or by review of records of time, temperature, and formulation or of other valid documents shall be cause for rejection of the involved product.

4.5.3 Tray pack inspection. The inspection lot shall include only tray packs produced in one workshift. The USDA reserves the right to separate the inspection lot into smaller inspection lots.

4.5.3.1 Net weight inspection. Randomly select 30 filled and sealed tray pack cans from the inspection lot and weigh separately. Subtract the average tare weight (determined by randomly selecting and weighing 30 of the empty tray pack cans and lids used in preparing the product and dividing the total weight by 30) from the weight of each tray pack in the sample. The results shall be reported to the nearest 1 ounce. If the average net weight is less than 102 ounces or if the net weight of any individual can is less than 100 ounces, the lot shall be rejected.

4.5.3.2 Product inspection. The sample size shall be as indicated by the double sampling plan specified in table I. The tray pack cans shall be selected at random from the lot. The tray pack cans shall be heated 30 to 35 minutes in boiling water, opened, and inspected for the defects listed in table II.

TABLE I. Double sampling plan for product inspection. 1/

Lot size (cans)	Sample size (cans)	Cumulative sample	Acceptance number	Rejection number
0 to 3200	8	---	0	2
	8	16	1	2
3201 to 35000	13	---	0	3
	13	26	3	4

1/ a. If no defects are found in the first sample, the lot shall be accepted.

b. If the number of defects found in the first sample equals or exceeds the rejection number, the lot shall be rejected.

c. If the number of defects found in the first sample exceeds the acceptance number but is less than the rejection number, the second sample shall be inspected. Defects found in the first and second samples shall be combined and if the number of defects in the cumulative sample equals or exceeds the rejection number, the lot shall be rejected.

TABLE II. Product defects 1/ 2/

Category	Defect
Major	
101	Product not uniform in appearance and does not possess a tender to slightly grainy texture.
102	Product is lumpy.
103	Product shows evidence of excessive heating (material darkened or scorched). 3/

1/ The presence of foreign material (e.g. glass, dirt, insect parts, hair, wood, metal), foreign odor or flavor (e.g. burnt, scorched, moldy, rancid, sour, stale), or foreign color shall be cause for rejection of the lot.

2/ Product not equal to or better than the approved preproduction sample (see 6.1) in palatability and overall appearance shall be cause for rejection of the lot. (This comparison shall be performed only when deemed necessary by an Agricultural Marketing Service (AMS) agent.)

3/ Defect scored only once per tray can.

4.5.3.3 Fat and salt content testing. Nine tray packs shall be selected at random from the lot and distributed as follows:

- Three for laboratory analysis
- Three for submission to the contractor
- Three for retention by an AMS agent as reserve samples.

The three tray packs for laboratory analyses shall be individually tested for fat and salt content in accordance with the Official Method of Analysis of the Association of Official Analytical Chemists, chapter: Meat and Meat Products, except that preparation of the sample shall be as follows: The three unopened cans shall be gently warmed in a water bath to melt fat adhering to the inside of the cans. The cans shall be opened and the entire contents of each can shall be separately blended in a Waring blender or equivalent. The test results shall be reported to the nearest 0.1 percent. Any test failure is a major defect. The lot shall be rejected if any of the following major defects occur:

a. The average fat content of the three tray packs is greater than 5.0 percent.
b. The fat content of any individual tray pack is greater than 7.0 percent.
c. The salt content of any individual tray pack is less than 0.2 percent or greater than 0.8 percent.

Analysis of reserve samples at the request of the contractor shall not be permitted unless the original laboratory analysis indicated that the involved lot will be rejected because of noncompliance with the fat or salt content requirement. When the reserve samples are analyzed, the analyses for both fat and salt shall be made and will be considered final. Unused reserve sample shall be returned to the contractor for inclusion in subsequent lots.

4.5.3.4 Commercial sterility testing. The sample size shall be one filled, sealed, and thermoprocessed tray pack can selected from each retort batch in the lot. The sample cans shall be tested for sterility by incubating the cans at 95° ± 5°F for 10 days. Any evidence of can swelling shall be considered a critical defect and shall be cause for rejection of the lot.

4.5.4 Can condition examination. Examination of filled and sealed tray pack cans shall be in accordance with the United States Standards for Condition of Food Containers, except that inspection for labeling shall be in accordance with 4.5.4.1. In addition, the following defect shall be classified as a critical defect and shall be cause for rejection of the lot:

Evidence of buffing causing damage (i.e. scratches or scuffing) to exterior can coating.

4.5.4.1 Can label examination. Labels shall be examined for defects in accordance with MIL-L-1497 (see 5.4), except, that for self-adhering labels, the following additional defects shall apply:

Major: Label torn or scratched so as to obliterate any of the markings.

Minor: Air bubbles under label.
Label not properly adhered to can, i.e., label raised or peeled back from edges or corners.

4.5.4.2 Label adhesive examination. When self-adhering labels are used, the adhesive shall be tested in accordance with ASTM D 3330.

4.5.5 Can closure examination. Can closures shall be examined visually and by teardowns in accordance with the can manufacturer's requirement and 21 CFR, Part 113, Subpart D or 9 CFR, Part 318, Subpart G as applicable. Any nonconformance based on observation of can seam teardowns or of record of can seam teardowns is a major defect and shall be cause for rejection of any involved product.

4.5.6 Vacuum examination. Cans shall be allowed to cool to 75° ± 5°F, held for at least 24 hours after sealing, and then examined for vacuum retention. To examine, lay a straight edge in the center of the lid along the length of the tray pack. Both ends of the straight edge shall touch the lid at the inside edge of the double seam. There shall be a visible gap between the straight edge and the lid for the entire distance of the label panel. Using a shorter straight edge, the same procedure shall be used across the width, in the center of the tray pack can. When examining a ribbed lid, only lay the straight edge between the two center ribs along the length of the can. The inspection lot shall include only tray packs produced in a single shift on a single sealing machine. The sample size shall be 50 cans. Any nonconformance is a major defect and shall be cause for rejection of the lot.

4.5.7 Shipping container examination. Shipping containers shall be examined for defects in assembly, closure, and reinforcement (when applicable) in accordance with PPP-B-636. In addition, the following defects shall be classified as follows:

Major: National stock number, item description, contract number, or date of pack markings missing, incorrect, or illegible.
Reinforced with other than nonmetallic strapping or tape.
Dimensions of pads not as specified.
Interior packing with fiberboard liner or pads not as specified.

Minor: Other required markings missing, incorrect, or illegible.
Arrangement or number of cans not as specified.

4.5.8 Unit load inspection. Inspection of unit loads shall be in accordance with the quality assurance provisions of MIL-L-35078.

5. PACKAGING

5.1 Preservation. The product shall be preserved in accordance with level A.

5.1.1 Level A. One hundred and two ounces of food product shall be filled into a tray pack can conforming to MIL-C-44340 and sealed and thermoprocessed as specified in 3.4 and 3.5. Buffing of the can causing damage to the exterior can coating is not permitted (see 4.5.4).

5.2 Packing. The product shall be packed in accordance with level A, B, or C as specified (see 6.1).

5.2.1 Level A packing. Four cans of product, preserved as specified in 5.1, shall be packed in a snug-fitting fiberboard box, constructed and closed in accordance with style RSC-L or HSC-L with a HSC full depth cover, grade V2s of PPP-B-636. The cans shall be packed flat, four in depth within the box, with the first two cans placed with the lids together and the next two cans with the lids together. The inside of each box shall be provided with a box liner and five fiberboard pads fabricated of grade V3c fiberboard. The height of the box liner shall be equal to the full inside depth of the box (+0 inch, -1/8 inch). Flute direction of the box liner shall be vertical. The pads shall be placed between the cans and on the top and bottom of the stacked cans. The pad dimensions shall be not less than 1/8 inch of the full length and width dimensions of the box. Each box shall be reinforced with nonmetallic strapping or pressure-sensitive adhesive filament-reinforced tape in accordance with the appendix of PPP-B-636. Shipping containers shall be arranged in unit loads in accordance with MIL-L-35078 for the type and class of load specified (see 6.1) except that the unit load shall consist of 48 boxes with 12 boxes per course and four courses per load with all courses having the same pattern so as to create columnar stacking. When unit loads are strapped, strapping shall be limited to nonmetallic strapping, except for type II, class F loads.

5.2.2 Level B packing. Four cans of product, preserved as specified in 5.1, shall be packed as specified in 5.2.1 except the box shall be constructed of grade V3c, V3s, or V4s fiberboard.

5.2.3 Level C packing. Four cans of product, preserved as specified in 5.1, shall be packed in a snug-fitting fiberboard box, constructed and closed in accordance with style RSC-L, class domestic, grade 275 of PPP-B-636. The cans shall be packed flat, four in depth within the box, with the first two cans placed with the lids together and the next two cans with the lids together. The inside of each box shall be provided with a box liner and five fiberboard pads. The height of the box liner shall be equal to the full inside depth of the box (+0 inch, -1/8 inch). Flute direction of the box liner shall be vertical. The pads shall be placed between the cans and on the top and bottom of the stacked cans. The pad dimensions shall be not less than 1/8 inch of the full length and width dimensions of the box and shall be fabricated of the same material as the box.

5.3 Unit loading. When specified (see 6.1), the product, packed as specified in 5.2.2 and 5.2.3 shall be arranged in unit loads in accordance with MIL-L-35078 for the type and class of load specified except that the unit load

shall consist of 48 boxes with 12 boxes per course and four courses per load with all courses having the same pattern so as to create columnar stacking. When unit loads are strapped, the strapping shall be limited to nonmetallic strapping, except for type II, class F loads.

5.4 Labeling. Each tray pack can shall be labeled in accordance with MIL-L-1497 and with the following:

- Official establishment number (e.g., EST 38) or a three letter code identifying the establishment.
- Lot number 1/
- Production shift number 1/
- Retort identification number 1/
- Retort cook number 1/

1/ The lot number shall be expressed as a four digit Julian code. The first digit shall indicate the year of production and the next three digits shall indicate the day of the year. (Example, March 19, 1987 would be coded as 7078.) The Julian code shall represent the day the product was packaged and processed. Sub-lotting (when used) shall be represented by an alpha character immediately following the four digit Julian code. Following the four digit Julian code and the alpha character (when used), the other required code information shall be printed in the sequence as listed above.

In addition, the name of product shall be marked, stamping is permitted, on one 1001 by 200 side of the can. The labeling shall be legible when examined as specified in 4.5.4 after preparation of product in accordance with heating instructions. Paper labels are not permitted. Cans shall show the following statements:

TO HEAT IN WATER: Submerge unopened can in boiling water. Simmer gently 30 - 35 minutes. Avoid overheating (can shows evidence of bulging).

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

TO HEAT IN OVEN: Either punch several holes in lid of can or open can in usual manner leaving the loose lid in place. Place in a 350°F oven 35 - 40 minutes.

WARNING: Do not place unopened can in oven. This may cause the can to burst.

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

As an alternate labeling method, a preprinted, self-adhering, 0.002-inch thick, clear polyester label printed with indelible black ink may be used. Self-adhering labels shall be applied after retorting. Pressure-sensitive adhesive shall require no preparation prior to application. Labels shall tack quickly and adhere without curling or breaking. The adhesive shall have a minimum adhesion of 60 ounces per inch width when examined as specified in 4.5.4.2. When a self-adhering label is used, the tray pack can shall be labeled with the Julian code and a product code prior to retorting.

5.5 Marking.

5.5.1 Shipping containers. In addition to any special marking required by the contract or purchase order, shipping containers shall be marked in accordance with MIL-STD-129.

5.5.2 Unit loads. Unit loads shall be marked in accordance with MIL-L-35078. In addition, the following precautionary marking in capital letters larger than other markings shall be included:

CAUTION: DO NOT STACK PALLETS IN TRANSIT
OR MORE THAN TWO HIGH IN STORAGE,
UNLESS PALLET RACKS ARE USED.

6. NOTES

6.1 Ordering data. Acquisition documents should specify the following:

a. Title, number, and date of this document.
b. When a first article is required (see 3.1, 4.4, and 6.3).
c. Provisions for approved preproduction samples (see 3.6.1 and 6.3).
d. Level of packing required (see 5.2).
e. Type and class of unit load when unit loading is required (see 5.2.1 and 5.3).

6.2 Appropriate level of pack. Based on the conditions known or expected to be encountered during shipment, handling, and storage of the specific item being procured, the contracting officer should select the appropriate level of pack in accordance with the criteria established in AR 700-15/NAVSUPINST 4030.28/AFR 71-6/MCO 4030.33A/DLAR 4145.7.

6.3 First article. When a first article is required, it shall be inspected and approved under the appropriate provisions of FAR 52.209. The first article should be a preproduction sample. The contracting officer should include specific specify the appropriate type of first article and the number of units to be furnished. The contracting officer should include specific instructions in all acquisition documents regarding arrangements for selection, inspection, and approval of the first article.

6.4 Subject term (key word) listing.

Canned foods
Cereal
Combat field feeding
Thermostabilized
Tray packs

6.5 Changes from previous issue. Asterisks are not used in this revision to identify changes with respect to the previous issue due to the extensiveness of the changes.

Custodians:

Army - GL
Navy - SA
Air Force - 50

Review activities:

Army - MD, TS
Navy - MC
DP - SS

Preparing activity:

Army - GL

Project No. 8940-0637