



Joint Culinary Center of Excellence

UGR-A Product Selection “New Items and New Sources”



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Army Field Feeding Specialist

2011 Partnership Day



Overview

- Family of UGRs™
- Procedures for Submitting New Items
- Field Evaluations
- Procedure for Submitting a New Source
- Ration Improvements
- Short Order UGR-A Update



Group Rations





Group Rations

The Unitized Group Ration - Heat and Serve (UGR-H&S) is used to sustain military personnel during worldwide operations when organized food service facilities without refrigeration capability are available. The UGR-H&S is designed to be the **first** group meal provided to the Warfighter. All components of the ration are pre-cooked and are shelf stable for up to 18 months at 80° F. The polymeric tray container is the primary shelf stable food component. The food is hermetically sealed within the trays and can be heated by submerging the tray in boiling water for 30-45 minutes.



Currently there are 3 breakfast and 14 lunch/dinner menus available. The UGR-H&S is unitized into 3 fiberboard boxes that include foods, and all items needed to feed 50 Warfighters. The UGR-H&S average weight and cube per module is 124.5 lbs and 5.25 cubic feet.



Group Rations

- The **Unitized Group Ration – A Option(UGR-A)** The UGR-A™ is designed to simplify and streamline the process of providing high quality group meals in the field by integrating components of many quick-prepared and/or ready-to-use commercial products. It will be used to sustain groups of military personnel during operations that allow organized food service facilities. It is an integral part of the Army Field Feeding System-Future (AFFS-F). The UGR-A is the only operational ration that contains frozen food components, therefore it is based on a build to order assembly process and requires refrigerated/frozen storage along with a field kitchen for preparation.



Currently there are 7 breakfast and 16 lunch/dinner menus available. The UGR-A is unitized into 3 fiberboard boxes that include foods, and all items needed to feed 50 Warfighters. The UGR-A average weight and cube per module is 100 lbs and 5.25 cubic feet.



Group Rations

The **Unitized Group Ration – Express (UGR-E)** is a compact, self-contained module that provides a complete, hot meal for 18 Warfighters. With the simple pull of a tab, the food is heated in just 30-45 minutes, and is served in trays to Warfighters like a cook prepared meal.



The UGR-E traypack components are thermally processed, pre-prepared, shelf-stable foods, and currently packaged in hermetically sealed, half-size steam table containers. There are currently 4 breakfast, 8 lunch/dinner menus and a Holiday meal. The module comes complete with all food items and disposable items (cups, compartment trays, napkins, utensils, and trash bags).





New Item Introduction Instructions

Army Contact: Beverly Hamlette

1. Send an email with product specifics requesting Joint Culinary Center of Excellence (JCCoE)/Natick to review (anytime from November to April).
2. Based on this email, JCCoE/Natick will review and determine if product meets specific requirements (product/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 May/June. 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 annual basis (Aug/Sep)

For UGR-H&S, UGR-E, MRE ,First Strike, MCW/LRP, & Special Purpose Rations

- Warfighter based results from FY11 testing will be presented to the **Joint Services Operational Rations Forum (JSORF)** for approval (Feb 2012)

For UGR-A™:

- Warfighter based results from FY11 testing will be presented to the **UGR-A™ Integrated Product Team (IPT)** for approval (Dec 2011/Jan 2012) before presenting to the **Joint Services Operational Rations Forum (JSORF)** for approval (Feb 2012)



Table I & Table II

- <http://www.dscp.dla.mil/subs/rations/programs/ugr/uaabt.asp>
- Scroll to bottom of page for Table I & II

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

File Edit View Favorites Tools Help

Back Forward Stop Refresh Home Search Favorites

Address <http://www.dscp.dla.mil/subs/rations/programs/ugr/uaabt.asp> Go Links

How long will it last?

UGR-A 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 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 meal module has 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) 737-8227, DSN: 444-8227.

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.

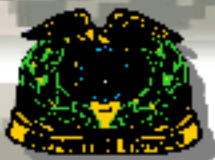
Comments

The UGR-A option is a build to order Direct Vendor Delivery (DVD), operation that requires a minimum of 15 day order-ship-time CONUS, and 45 day order-ship-time OCONUS.

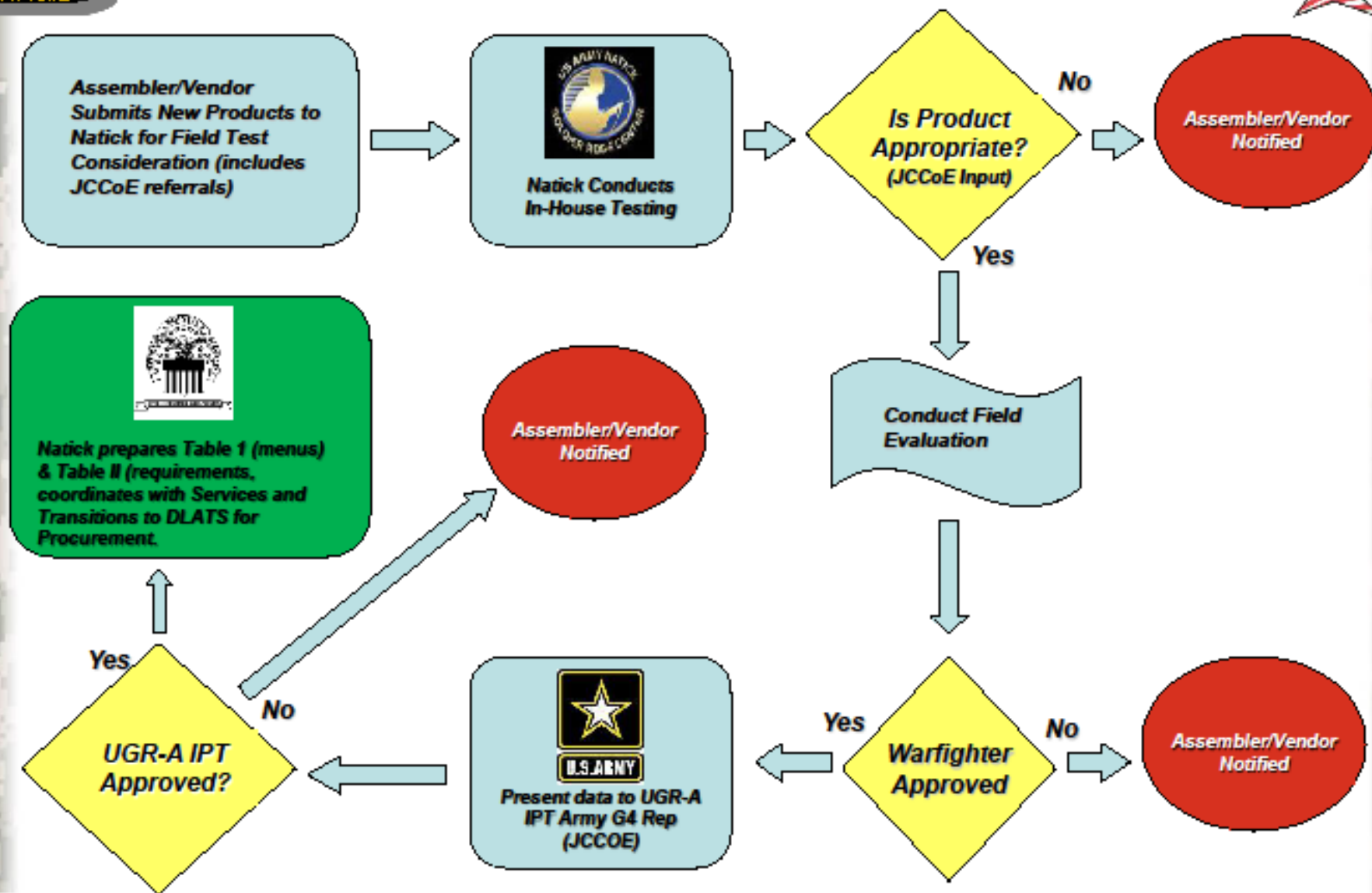
Associated Documents/Menus

Please click on the links to view the following documents.

UGR-A 10 Table I (01-OCT-09) Revision A (19-OCT-09)	UGR-A 10 Table II (01-OCT-09) Revision A (19-OCT-09)
UGR-A 09 Table I (01-OCT-08) Revision A (15-DEC-08) Revision B (03-AUG-09)	UGR-A 09 Table II (01-OCT-08) Revision A (15-DEC-08) Revision B (03-AUG-09)



UGR-A New Item Introduction Process



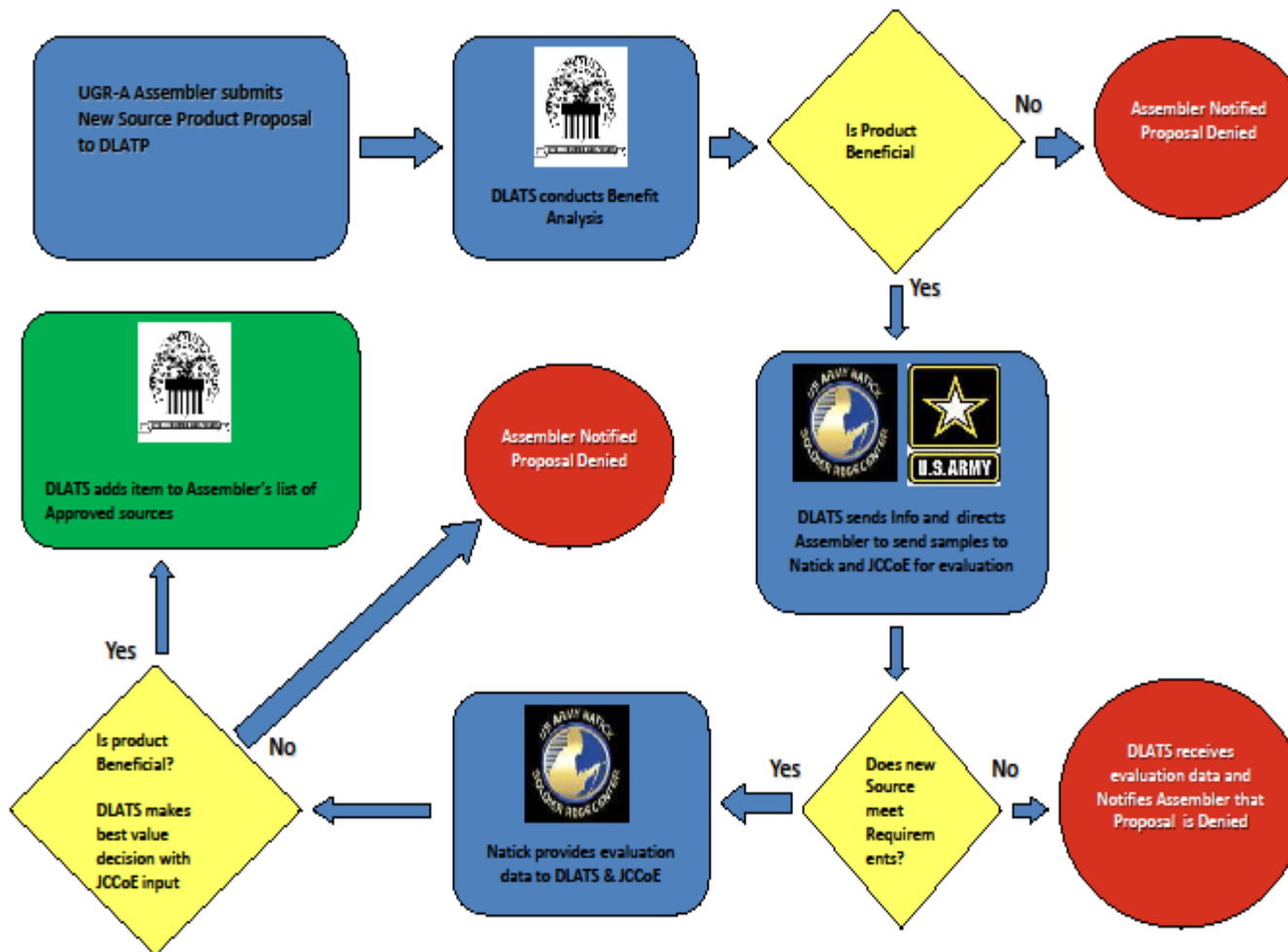


UGR-A New Source Introduction Instructions

- 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.



UGR-A New Source Introduction Process





Contacts for New Items & New Sources

➤ Army Contact:

Beverly Hamlette / All Field Rations

➤ Natick Contact:

Sue Harrington / UGR-A & UGR-B

Meg Aylward / UGR-H&S & UGR-E

Jeannette Kennedy / MRE

Barbara Daly / First Strike Ration

Judy Smith / MCW/LRP, MORE & Survival Rations

➤ Assembler Contacts



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



JCCoE

Warrior Logisticians



Ration Improvements



JCCoE

Warrior Logisticians



UGR-A™ Short Order Update



- Initiated a six-month concept test at Forts Carson and Stewart, 1 FEB 2011, with additions of Forts Bragg and Irwin, beginning 1 JUN 2011
- Data collection will assess composition of module selection, Cook friendliness, Soldier acceptance and Contract assembly
- Results/Recommendations will be presented to the UGR-A™ Integrated Product Team (IPT) – AUG 2011
 - Approved Short Order menus will transition to UGR-A™ menu cycle FY12
 - Expect an expansion of full Short Order Menus and Reduction in Mainline Menus
- Short Order menu changes/improvements will be conducted by Natick under the Fielded Group Ration Improvement Program
 - Next scheduled testing Aug/Sept 12



Got Questions ?



JOINT CULINARY CENTER OF EXCELLENCE
Operations Directorate; Quality Assurance Division

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Warrior Logisticians



Thanks for Listening



“Our minds are like our stomachs; they are whetted by the change of their food, and variety supplies both with fresh appetite”. [\[Marcus Fabius Quintilian\]](#)