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NEWS/THE FOODSERVICE SCENE

FEEDING TROOPS IN THE FIELD:

This is the new Army Mr./Ms. Jones

The Army's field feeding system of the future will utilize the new Unitized Group Ration (UGR), according to LTC Douglas Swingen, director, Army Center of Excellence, Subsistence in Ft. Lee, VA.

The strategy is based around ordering full meal components, rather than individual menu items to provide complete, nutritionally-balanced meals.

UGRs integrates components of hot rations with quick-prepared and/or ready-to-use commercial products, he says.

'Super purchases': "One national UGR stock number can get all of those items, which will feed 100 soldiers. Before, the supply

sergeant or dining manager would have to order 75 or 100 different line items to bring all these things together for a meal. But by submitting one requisition, he can get a UGR with everything needed."

UGRs are also designed for easy transport to distribute items throughout battlefields.

"The solution was the right meal/right place/right time. Before, we provided one hot ration every third day. With UGR, we will have the capability to prepare a hot meal a day, or a heat-and-serve ration daily."

Coming soon: UGRs—with 15 breakfast and 30 lunch/dinner options, and an 18 month shelf-

life—are scheduled to be launched into the Army's system in the near future, he says.

● A sample UGR breakfast includes orange juice, hominy grits, waffles, maple syrup with options grilled sausage patties, grilled luncheon meat or sausage links in brine.

● Lunch/dinner offers chicken noodle soup, green beans, spice cake with topping, apple sauce, lemonade, with entree options creole macaroni or lasagna.

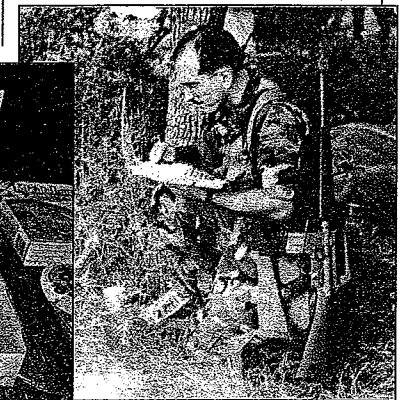
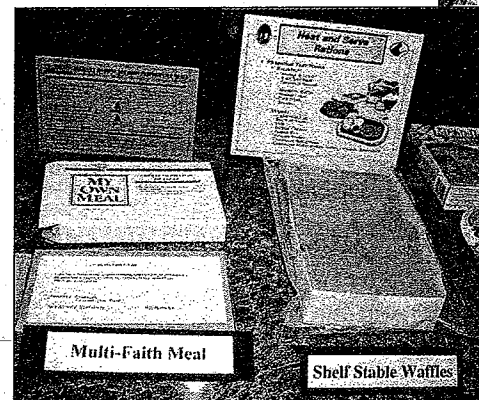
An MRE change: "We've also changed our policy on Meals Ready-to-Eat (MREs) from 10 days only to 21 days." MREs are single-serve meals

designed for battlefield soldiers on the front during operations that preclude organized foodservice facilities.

MREs contain an entree/starch, crackers, a spread

(cheese, peanut butter, or jelly), a dessert/snack, beverages, an accessory packet, plastic spoon and a flameless ration heater. Shelf life is three years at 80°F, or six months at 100°F.

MRE menu includes pork w/rice in bbq sauce, applesauce, tavern nuts, peanut butter and a beverage base (to add water).



New rations offer greater selection for feeding troops in the field.