

MEMORANDUM FOR OFFICE USE

FROM: Subsistence Research and Development Laboratory.  
TO: Canned Mts. & Sp. Rations Sec., Central Subsistence Br., Procurement Division.

CHICAGO QUARTERMASTER DEPOT  
OFFICE OF THE COMMANDING GENERAL  
1819 WEST PERSHING ROAD  
CHICAGO, ILLINOIS.

6 September 1944 ELB:slb

SUBJECT: Quartermaster Corps Tentative Specification Ration, Ten-In-One, Amendment 1, dated 29 August 1944.

1. Quartermaster Corps Tentative Specification 140B, Ration, Ten-In-One, Amendment 1, dated 29 August 1944; in part should read as follows:

Page 12.

E-2x. Partial Dinner Unit - Menu No. 2.

Delete: "1 Package Caramels, CQD 22, Type I, Class A" and substitute the following:

"1 Package Lemon Juice Powder, Syn., CQD 43, Type I.

2. This change is to be made in accordance with telephone conversation, your division, 5 September 1944. This change will be made by memorandum from your office to the contractors.

7/6  
File  
JTW

ROHLAND A. ISKER,  
Colonel, Q. M. Corps,  
Director.



QUARTERMASTER CORPS  
TENTATIVE  
SPECIFICATION

C.Q.D. No. 140B  
1 August 1944  
Amendment-1  
29 August 1944

RATION, TEN-IN-ONE

The following changes shall be made in Quartermaster Corps Tentative Specification C.Q.D. No. 140B, dated 1 August 1944.

Page 6.

Tenth item should read:

<u>Product</u>	<u>No. of Units</u>	<u>Min. Net. Wt. of Unit Ounces</u>	<u>Maximum Measurement of Container</u>	<u>Related Specification</u>
Pineapple Rice Pudding	10	3-3/4	300 x 106	CQD 314

Page 7.

Delete last two lines and substitute the following:

"The product shall be packaged in a round, hermetically sealed, open-top style, metal can with compound-lined double seamed"

Page 12.

E-2x. Partial Dinner Unit - Menu No. 2.

Delete: "1 Caramel Nougat Bar, CQD 307, Type III, Class 3" and substitute the following:

"1 Package Lemon Juice Powder, Syn., CQD 43, Type I".



1 August 1944  
Amendment-2  
24 October 1944  
Superseding  
Amendment-1  
29 August 1944.

RATION, TEN-IN-ONE

The following changes shall be made in Quartermaster Corps Tentative Specification C.Q.D. No. 140B, dated 1 August 1944.

Page 6.

Paragraph E-1e. The tenth item should read:

<u>Product</u>	<u>No. of Units.</u>	<u>Min. Net Wt. of Unit. Ounces</u>	<u>Maximum Measurement of Container</u>	<u>Related Specification</u>
Pineapple Rice Pudding	10	3-3/4	300 x 106	CQD 314

Page 7. Paragraph E-2f. Delete and substitute the following:

"E-2f. Hamburgers.  
Pork Tenderloin.  
Pork and Applesauce.  
Pork Sausage Patties and Apples.

The product shall be packaged in a round, hermetically sealed, open-top style, metal can with compound-lined double seamed ends and soldered side seam made from commercial 1.50 pound hot-dip tin plate. The cans shall be coated overall outside with a corrosion-resistant lacquer or enamel complying with Quartermaster Corps Tentative Specification CQD No. 202."

Page 8. Paragraph E-2g. Delete and substitute the following:

"E-2g. Pork and Corn. The product shall be packaged as specified in E-2f, except that commercial 1.25 pound hot-dip tin plate, coated inside with an enamel suitable for the product shall be used for the can."

Paragraph E-2h. Delete and substitute the following:

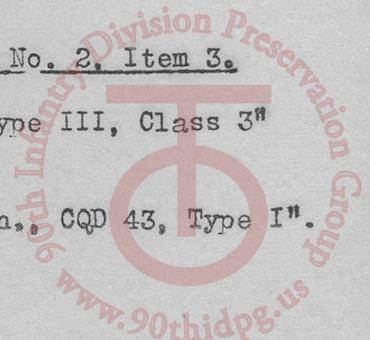
"E-2h. Fig Pudding.  
Fruit Cake Steamed  
Fruit Pudding.  
Pineapple Rice Pudding.  
Plum Pudding.

The product shall be packaged as specified in E-2f, except that a scored, key-opening can may be used."

Page 12. Paragraph E-2x. Partial Dinner Unit - Menu No. 2, Item 3.

Delete: "1 Caramel Nougat Bar, CQD 307, Type III, Class 3"  
and substitute the following:

"1 Package Lemon Juice Powder, Syn., CQD 43, Type I".



QUARTERMASTER CORPS  
TENTATIVE  
SPECIFICATION

C.Q.D. No. 140B  
1 August 1944  
Amendment-3  
13 March 1945  
Superseding  
Amendment-2  
24 October 1944

RATION, TEN-IN-ONE.

The following changes shall be made in Quartermaster Corps Tentative Specification CQD No. 140B, dated 1 August 1944.

Page 1.

Paragraph A-1b. Add the following:

"JAN-P-108 - Packaging and Packing for Overseas Shipment -- Boxes, Fiberboard (V-Board and W-Board), Exterior and Interior"

Page 6.

Paragraph E-1e. The tenth item shall read:

<u>Product</u>	<u>No. of Units</u>	<u>Min. Net Wt. of Unit</u> Ounces	<u>Maximum Measurement of Container</u>	<u>Related Specification</u>
Pineapple Rice Pudding	10	3-3/4	300 x 106	CQD 314

Page 7.

Paragraph E-2f. Delete and substitute the following:

"E-2f. Hamburgers.  
Pork Tenderloin.  
Pork and Applesauce.  
Pork Sausage Patties and Apples.

"The product shall be packaged in a round, hermetically sealed, open-top style, metal can with compound-lined double-seamed ends and soldered side seam made from commercial 1.50 pound hot-dip tin plate. The can shall be coated overall outside with a corrosion-resistant lacquer or enamel complying with Quartermaster Corps Tentative Specification CQD No. 202."

Page 8.

Paragraph E-2g. Delete and substitute the following:

"E-2g. Pork and Corn. The product shall be packaged as specified in E-2f, except that commercial 1.25 pound hot-dip tin plate, coated inside with an enamel suitable for the product, shall be used for the can."

Paragraph E-2h. Delete and substitute the following:

- Fig Pudding.
- Fruit Cake Steamed.
- Fruit Pudding.
- Pineapple Rice Pudding.
- Plum Pudding.

"The product shall be packaged as specified in E-2f, except that a scored, key-opening can may be used."

Page 12.

Paragraph E-2x. Menu Nos. 1, 2, 3, 4, and 5. Delete:

"1 Key, Can, CQD 10, Type II."

Paragraph E-2x. Partial Dinner Unit - Menu No. 2, Item 2.

Delete: "1 Package Caramels, CQD 22, Type I, Class A" and substitute the following:

"1 Package Lemon Juice Powder, Syn., CQD 43, Type I."

"

Page 18.

Paragraph G-3b. Delete the first and second sentences and substitute the following:

"The cans, soap, towels, and sponge described in E-1a, E-1b, E-1c, E-1d, and E-1e, shall be assembled according to their respective menus in a solid fiberboard box complying with Joint Army-Navy Specification JAN-P-108, Style RSC, Compliance Symbol, W5s."

Page 19.

Paragraph G-3d. Delete and substitute the following:

"G-3d. Strapping.

"G-3d(1). The boxes shall be strapped with rust-resistant coated steel straps complying with Federal Specification QQ-S-781, Type 1, Class A or B, or QQ-S-790, Class A or B, Zinc-Coated. The straps shall be applied straight and tightened so as to sink into all the edges, but not to the extent of cutting the fiberboard. The minimum size of the straps shall be as specified in the following table:

<u>Gauge</u>		<u>Minimum Ultimate Tensile Strength</u> (Lbs per Square Inch)
	ROUND STRAPS	
15		100,000
16		140,000
	FLAT STRAPS	
<u>Size</u>		
3/8" x 0.015"		80,000

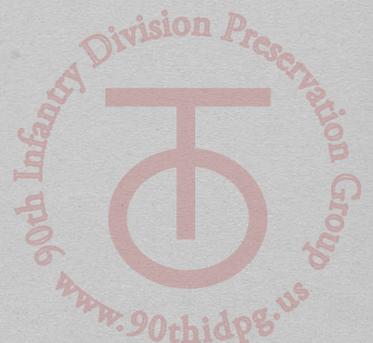
"Seals shall provide a joint strength of not less than 75 percent of the strap breaking strength."



G-3d(2). Two straps shall be applied in either of the following ways:

"(a). At right angles to each other with one strap centered around the sides and ends, the other strap centered over the top, sides, and bottom. The longer strap shall be applied first.

"(b). Around the top, sides, and bottom, with a strap located approximately one-third the length of the box from each end."



QUARTERMASTER CORPS  
TENTATIVE  
SPECIFICATION

C.Q.D. No. 140B

1 August 1944

Superseding

C.Q.D. No. 140A

6 March 1944

RATION, TEN-IN-ONE \*

## A. APPLICABLE SPECIFICATIONS.

A-1. The following specifications, of the issue in effect on date of invitation for bids, shall form a part of this specification:-

A-1a. Federal Specification:-

QQ-S-781 - Strapping; Flat, Steel.

A-1b. Joint Army-Navy Specification:-

JAN-A-101 - Adhesive, Water-Resistant, for Sealing Fiberboard Boxes.

A-1c. Quartermaster Corps Tentative Specifications:-

QQG No. 93 - Boxes; Fiberboard, Corrugated and Solid.

QQD No. 107 - Labeling and Marking of Metal Cans for Subsistence Items.

QQD No. 200 - Coatings; Exterior, Air-Drying, Camouflage and Rust-Inhibiting, for Food Cans.

QQD No. 201 - Coating; Exterior, Camouflage and Rust-Inhibiting, for Non-Processed Food Cans.

QQD No. 202 - Coating; Exterior, Camouflage and Rust-Inhibiting, for Processed Food Cans.

A-1d. Specifications of the issue in effect on the date of invitation for bids, relating to individual components, are noted in paragraphs E-1a to E-1c, inclusive.

## B. MENUS AND GRADES.

B-1. Ration Ten-in-One shall contain food for ten (10) men for one day and shall be packed in five menus as follows:

Ration, Ten-in-One, Menu No. 1\* (Stock No. 56-R-8710)

Ration, Ten-in-One, Menu No. 2\* (Stock No. 56-R-8720)

Ration, Ten-in-One, Menu No. 3\* (Stock No. 56-R-8730)

Ration, Ten-in-One, Menu No. 4\* (Stock No. 56-R-8740)

Ration, Ten-in-One, Menu No. 5\* (Stock No. 56-R-8750)

B-2. The grades of materials shall be as herein specified.

## C. MATERIAL AND WORKMANSHIP.

C-1. All materials shall be manufactured, packaged, and assembled in a strictly sanitary manner in accordance with good commercial practice.

## D. GENERAL REQUIREMENTS.

D-1. Unless otherwise specified, all deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act, and regulations promulgated thereunder.

\* This is the approved nomenclature. Want more specifications? Visit <http://www.90thidpg.us> courtesy of the Quartermaster Museum, Ft. Lee, Virginia

## E. DETAIL REQUIREMENTS.

E-1. The five menus of Ration Ten-in-One shall be as follows:

E-1a. Menu No. 1 shall consist of the following components:

Product	No. of Units	Minimum Net Wt. of Unit ounces	Maximum Measurements of Container	Related Specification (See A-1)
Army Spread, Canned	2	3-3/4	300 x 106	* CQD 32, Type I
Coffee Product, Soluble, Canned	2	1	202 x 106	CQD 30
Fruit Pudding, Canned	10	3-1/2	300 x 106	CQD 310, Type IV
Hamburgers, Canned	10	6	300 x 200	CQD 309
Ham & Eggs, Canned	2	34	404 x 414	CQD 20, Type IX
Hash, Corned Beef, Dehyd., Canned	2	13	300 x 409	CQD 173
or				
Meat & Rice, Dehyd., Canned	2	13	300 x 409	(To be issued by CQD)
Jam, Canned #	2	11	211 x 304	Z-M-106 and Z-J-96
Milk, Evaporated, Canned	2	6	300 x 206 V.H.	CQD 174
Tomatoes, Canned	2	19	307 x 409	JJJ-T-571, Type I
Biscuits	2	28		CQD 176, Type I Sq.
Cereal, Premixed	2	10		CQD 92
Cocoa Beverage	2	10		CQD 57
Caramel Nougat Bar	10	2		CQD 307, Type III, Class 3
Partial Dinner Unit				
Menu No. 1	10	(See E-2, this specification)		
Salt	2	1		
or	4	1/2		SS-S-31
Sugar	2	6		JJJ-S-791, Type I.
Cigarettes	10	10 (Cig.)		Good Commercial quality
Matches	10	20 (Sticks)		CQD 127
Opener, Can, Small, Ind.	2			**JQMD 313
Paper, Toilet	2	125 (Sheets)		***JQD 10
Soap, Toilet	2	1 (Cake)		****CQMG 100
Tablets, Water Purification, (Halazone) Bottle	2	50 (Tablets)		Medical Dept. Item 1K27507
Towels, Paper	2	30 (Sheets)		UU-T-591, Type B

# Unless otherwise specified, ten percent (10%) of the fruit solids in the jam shall be guava.

- \* Chicago Quartermaster Depot Specification.
  - \*\* Jeffersonville Quartermaster Depot Specification.
  - \*\*\* Jersey City Quartermaster Depot Specification.
  - \*\*\*\* Office of The Quartermaster General.
- (Others refer to Federal Specifications)



E-1b. Menu No. 2 shall consist of the following components:

Product	No. of Units	Minimum Net Wt. of Unit ounces	Maximum Measurements of Container	Related Specification (See A-1d)
Army Spread, Canned	2	3-3/4	300 x 106	CQD 32, Type I
Bacon, Sliced, Canned	2	24	307 x 509	CQD 155
Coffee Product, Soluble, Canned	4	1	202 x 106	CQD 30
Corn, Canned	2	12	307 x 306	N-C-501, Vacuum Packed
	or 2	19	307 x 409	N-C-501, Style II
Fruit Cake, Steamed, Canned	10	3-1/2	300 x 106	CQD 310, Type V
Jam, Canned #	2	11	211 x 304	Z-J-96 and Z-M-106
Milk, Evaporated, Canned	2	6	208 x 206	V.H. CQD 174
Pork Tenderloin, Canned	10	6	300 x 200	CQD 308
Peanuts, Canned	2	7-1/2	300 x 308	CQD 177
Stew, English Style, Canned	2	34	404 x 414	CQD 76
or				
Meat Balls and Spaghetti Canned	2	34	404 x 414	CQD 82
Biscuits	2	32		CQD 176, Type II, Square
Cereal Premixed	2	10		CQD 92
Partial Dinner Unit Menu No. 2	10	(See E-2, this specification)		
Salt	2	1		
	or 4	1/2		SS-S-31
Sugar	4	6		JJJ-S-791, Type I, granulated
Cigarettes	10	10 (Cig.)		Good commercial quality
Matches	10	20 (Sticks)		CQD 127
Opener, Can, Small, Ind.	2			JQMD 313
Paper, Toilet	2	125 (Sheets)		JCQD 10
Soap, Toilet	2	1 (Cake)		OQMG 100
Sponge, Cellulose Type	2	1/4	1 x 2 x 3	L-S-626
Tablets, Water Purification, (Halazone) Bottle	2	50 (Tablets)		Medical Dept. Item 1K27507
Towels, Paper	2	20 (Sheets)		UU-T-591, Type B

# Unless otherwise specified, ten percent (10%) of the fruit solids in the jam shall be guava.

Scanned by the 90th Infantry Division Preservation Group

E-1c. Menu No. 3 shall consist of the following components:

Product	No. of Units	Minimum Net Wt. of Unit ounces	Maximum Measurements of Container	Related Specification (See A-1d)
Army Spread, Canned	2	3-3/4	300 x 106	CQD 32, Type I
Beef, Corned, Canned	4	12	Truncated 3-7/8 x 2-1/8 x 3-1/2	PP-B-201
Coffee Product, Soluble, Canned	2	1	202 x 106	CQD 30
Jan, Canned #	2	11	211 x 304	Z-J-96 and Z-M-106
Milk, Evaporated, Canned	2	6	208 x 206	V.H. CQD 174
Peas, Canned	2	20	307 x 409	JJJ-P-151
Plum Pudding, Canned	10	3-1/2	300 x 106	CQD 310, Type IV
Pork and Corn, Canned	10	6	300 x 200	CQD 311
Pork Sausage Meat, Canned	2	34	404 x 414	CQD 98, Type I
Biscuits	2	28		CQD 176, Type I, Square
Cereal, Premixed	2	10		CQD 92
Cocoa Beverage	2	10		CQD 57
Fruit Bar	10	2		CQD 22
Partial Dinner Unit Menu No. 3	10	(See E-2, this specification)		
Salt	2	1		
	or 4	1/2		SS-S-31
Sugar	2	6		JJJ-S-791, Type I, granulated
Cigarettes	10	10 (Cig.)		Good commercial quality
Matches	10	20 (Sticks)		CQD 127
Opener, Can, Small, Ind.	2			JQMD 313
Paper, Toilet	2	125 (Sheets)		JCQD 10
Soap, Toilet	2	1 (Cake)		OQMG 100
Tablets, Water Purification, (Halazone) Bottle	2	50 (Tablets)		Medical Dept. Item 1K27507
Towels, Paper	2	20 (Sheets)		UU-T-591, Type B

# Unless otherwise specified, ten percent (10%) of the fruit solids in the jam shall be guava.



Product	No. of Units	Minimum Net Wt. of Unit ounces	Maximum Measurements of Container	Related Specification (See A-1)
Army Spread, Canned	2	3-3/4	300 x 106	CQD 32, Type I
Bacon, Sliced, Canned	2	24	307 x 509	CQD 155
Beans, Snap, Canned	2	19	307 x 409	JJJ-B-151, Style I
Beef, Roast, Canned	4	12	404 x 202	CQD 53
			or truncated 3-7/8 x 2-1/8 x 3-1/2	
Coffee Product, Soluble, Canned	4	1	202 x 106	CQD 30
Fig Pudding, Canned	10	3-1/2	300 x 106	CQD 310, Type II
Jam, Canned #	2	11	211 x 304	Z-J-96 and Z-M-106
Milk, Evaporated, Canned	2	6	208 x 206	V.H. CQD 174
Pork and Applesauce, Canned	10	6	300 x 200	CQD 312
			or	
Pork Sausage Patties and Apples, Canned	10	6	300 x 200	CQD 313
Biscuits	2	32		CQD 176, Type II, Sq.
Caramel Nougat Bar	10	2		CQD 307, Type IV, Class 3
Cereal, Premixed	2	10		CQD 92
Partial Dinner Unit, Menu No. 4	10	(See E-2, this specification)		
Salt	2	1		
	or 4	1/2		SS-S-31
Sugar	4	6		JJJ-S-791, Type I, granulated
Cigarettes	10	10 (Cig.)		Good commercial quality
Matches	10	20 (Sticks)		CQD 127
Opener, Can, Small, Ind.	2			JQMD 313
Paper, Toilet	2	125 (Sheets)		JCQD 10
Soap, Toilet	2	1 (Cake)		OQMG 100
Tablets, Water Purification, (Halazone) Bottle	2	50 (Tablets)	Medical Dept.	Item 1K27507
Towels, Paper	2	20 (Sheets)		UU-T-591, Type B

# Unless otherwise specified, ten percent (10%) of the fruit solids in the jam shall be guava.



E-1e. Menu No. 5 shall consist of the following components:

Product	No. of Units	Minimum	Maximum	Related Specification (See A-1d)
		Net Wt. of Unit ounces	Measurements of Container	
Army Spread, Canned	2	3-3/4	300 x 106	CQD 32, Type I
Pork Sausage Links, Canned	2	32	404 x 414	CQD 98, Type II
Beans, Lima, Canned	2	20	307 x 409	JJJ-B-126
Cheese, Canned	10	3-1/4	300 x 102	CQD 91, Type II, Class 2 or 4
Coffee Product, Soluble, Canned	2	1	202 x 106	CQD 30
Ham with Raisin Sauce, Canned or	2	34	404 x 414	CQD 189
Ham with Candied Sweet Potatoes, Canned	2	34	404 x 414	CQD 188
Jam, Canned #	2	11	211 x 304	Z-J-96 and Z-M-106
Milk, Evaporated, Canned	2	6	208 x 206 V.H.	CQD 174
Pineapple Rice Pudding, Canned	10	4	300 x 106	CQD 314
Biscuits	2	28		CQD 176, Type I, Square
Cereal, Premixed	2	10		CQD 92
Chocolate Bar, Sweet	10	2		CQD 168
Cocoa Beverage	2	10		CQD 57
Partial Dinner Unit, Menu No. 5	10	(See E-2, this specification)		
Salt	2	1		
or	4	1/2		SS-S-31
Sugar	2	6		JJJ-S-791, Type I, granulated
Cigarettes	10	10 (Cig.)		Good commercial quality
Matches	10	20 (Sticks)		CQD 127
Opener, Can, Small, Ind.	2			JQMD 313
Pastry, Pailet	2	125 (Sheets)		JQQD 10
Soup, Pailet	2	1 (Cake)		OQMG 100
Tablets, Water, Purification (Quinine) Bottle	2	50 (Tablets)		Medical Dept. Item 1K27507
Toilets, Paper	2	20 (Sheets)		UU-T-591, Type B

# Unless otherwise specified, ten percent (10%) of the fruit solids in the jam shall be guava.



E-2. Packaging of Components.

Unless otherwise specified, the color of the packages, both outside and inside (excepting transparent overwraps), shall be a dull nonreflecting color such as khaki, drab, olive, or that of unbleached kraft. All materials used for packaging shall be free from any odor which may be transmitted to the contents.

The packaging of items not specifically described in this section shall be in accordance with the appropriate specifications listed in paragraphs E-1a, E-1b, E-1c, E-1d, and E-1e, in effect on the date of invitation for bids.

E-2a. Army Spread. Three and three-quarter (3-3/4) ounces shall be packaged in a round, key-opening, hermetically-sealed, open-top style, metal can with soldered side seam and compound-lined double-seamed ends, made from 0.50 pound electrolytic tin plate. The cans shall be coated overall outside with an olive-drab corrosion-resistant enamel complying with Quartermaster Corps Tentative Specification CQD No. 201, and shall be coated inside with an enamel suitable for the product. Each can shall be scored with a key-opening band so as to be readily opened with a key.

E-2b. Bacon, Canned. Twenty-four ounces shall be packaged in a round, hermetically-sealed, open-top style, metal can with double-seamed, compound-lined ends and soldered side seams, made from commercial 1.25 pound hot-dip tin plate. The cans shall be coated overall outside with an olive-drab corrosion-resistant lacquer or enamel complying with Quartermaster Corps Tentative Specification CQD No. 202.

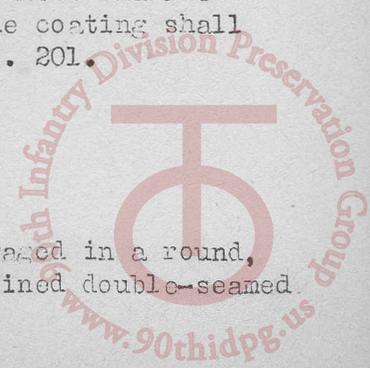
E-2c. Coffee Product Soluble. One ounce shall be packaged in a round, hermetically sealed, open-top style, metal can with compound-lined double-seamed ends and soldered side seam. The body and ends of the can shall be manufactured from 0.50 pound electrolytic tin plate, or the body from 0.50 pound electrolytic tin plate and the ends from bonderized black plate. If the ends are made of bonderized black plate, the inside of the ends shall be coated with an enamel suitable for the product. The cans shall be coated overall outside with an olive drab corrosion-resistant enamel complying with Quartermaster Corps Tentative Specification CQD No. 201.

E-2d. Jam, Canned. Eleven (11) ounces shall be packaged in a round, hermetically-sealed, open-top style, metal can with compound-lined double-seamed ends and soldered side seam, made from commercial 1.50 hot-dip tin plate. The cans shall be coated overall outside with an olive-drab corrosion-resistant enamel complying with Quartermaster Corps Tentative Specification CQD No. 201, and, if necessary, inside with an enamel suitable for the product.

E-2e. Meat and Rice; Dehydrated. Thirteen (13) ounces shall be packaged in a can as specified in E-2b, except that the outside coating shall comply with Quartermaster Corps Tentative Specification CQD No. 201.

E-2f. Hamburgers.Pork Tenderloin.

Six (6) ounces of the product shall be packaged in a round, hermetically-sealed, open-top style, metal can with compound-lined double-seamed



ends and soldered side seam, made from commercial 1.25 pound hot-dip tin plate. The cans shall be coated overall outside with an olive drab corrosion-resistant lacquer or enamel complying with Quartermaster Corps Tentative Specification C.Q.D. No. 202. Each can shall be scored with a key-opening band so as to be readily opened with a key.

E-2g. Pork and Corn.

The product shall be packaged as specified in E-2f, and in addition the inside of the cans shall be coated with an enamel suitable for the product.

E-2h. Pork and Applesauce.  
Pork Sausage Patties and Apples.

Fig Pudding.  
Fruit Cake Steamed.  
Fruit Pudding.  
Pineapple Slice Pudding.  
Plum Pudding.

The product shall be packaged as specified in E-2f except that commercial 1.50 hot-dip tin plate shall be used.

E-2i. Biscuits. One and one-half to two pounds shall be packaged according to paragraph C-1c of C.Q.D. No. 176.

E-2j. Candy, Hard. Each piece shall be wrapped with suitable waxed paper or cellophane of such nature as to prevent undue adherence of the paper to the candy. One and three-eighths ounces (1-3/8) (ten individually wrapped pieces) shall be overwrapped with a water-vapor-resistant cellophane or a suitable dark-colored waxed paper. The completed package shall be banded in a wrap-around label.

E-2k. Cereal, Premixed. The product shall be packaged in either a wax paper wrapped carton, a wax paper lined carton, or a wax dipped carton.

E-2k(1). Wax Paper Wrapped Carton. The carton shall be made from bending chipboard with a No. 2 finish (National Paperboard Association Standards, 1 July 1934). A greasproof paper shall be laminated to the inner surface of the carton stock with an odorproof adhesive. The overall thickness of the board, including the greasproof liner, shall be not less than 0.022 inch.

The carton shall be overwrapped with a single sheet of waxed paper so as to effect an overlap at the seam and end closures of at least 1/2 inch. A continuous heat-seal shall be made along the full width of the overlaps.

The waxed paper shall have a basis weight of not less than 24 pounds per ream (24 x 36 -- 500), a tearing resistance (TAPPI T 414 m-42) of not less than 22 grams in any direction, and shall be coated with sufficient wax to effect a good heat-seal. Not less than 10 lbs. per ream (24 x 36 -- 500) of a fully refined wax shall be used. The wax shall have a melting point (ASTM D 87-42) not lower than 133° F.

E-2k(2). Wax Paper Lined Carton. The carton shall be made as specified in E-2l(1).

The carton shall be lined with a single sheet of waxed paper so as to effect an overlap at the seams of at least 1/2 inch. A continuous heat-seal shall be made along the full width of the overlaps. The top closure shall be sealed either by heat or by a multiple fold.

The wax paper shall be made as specified in E-2l(1).

E-2k(3). Wax Dipped Carton. The carton shall be made from bending kraft-lined chipboard with not less than a No. 3 finish. A greaseproof paper shall be laminated to the inner surface of the carton stock with an odor-free adhesive. The overall thickness of the board, including the greaseproof liner, shall be not less than 0.018 inch.

The carton shall be wax dipped to effect a partial penetration of wax of at least ten percent of the thickness of the board and to provide an even and continuous film of wax over its surface. The wax or wax mixture shall have a melting point (ASTM D 127-30) of not less than 140° F., and shall neither crack nor flake off when exposed to a temperature of minus 20° F.

E-2l. Partial Dinner Unit Confections. The bar shall be wrapped in a sheet of 300 cellophane, or in glassine or greaseproof paper having a basis weight of not less than 25 pounds per ream (24 x 36 -- 500) and a turpentine test (TAPPI T 450 m-42) of not less than 600 seconds. A continuous seal shall be effected along the seam and end closures so that fat will not seep through the seals.

E-2m. Fruit Bars. Two ounces shall be sealed in a bag made of Sylvania's 300 PMBS or du Pont's 300 MSAT-82 cellophane, and placed in a tuck-end or seal-end carton made from dark-colored board at least 0.010 inch thick which will not impart a flavor or odor to the contents. The bar shall then be adequately pasteurized. After cooling, the package shall be overwrapped in a sheet of 450 MST-54 cellophane. All seams and closures shall be tightly sealed against the transmission of water vapor.

Alternatively, the fruit shall be placed either in a wrapper or liner made from wet-waxed glassine or wet-waxed kraft and then in a dull-colored tray of bending board not less than 0.010 inch thick, made from pulp or papers, free from any objectionable materials which would contaminate or impart an odor or flavor to the product, or in a wet-waxed tray made from 0.015 inch solid vanilla board, vat lined on the inside with bleached sulphite. Both sides of the board shall have a dull color produced by a nontoxic dye. This board shall be sufficiently wax treated so that the tray can be stripped easily from the product. The tray shall be wrapped and sealed with a sheet of 300 PMBS or 300 MSAT-82 cellophane. It shall be adequately pasteurized and, after cooling, rewrapped with a sheet of 450 PMS or 450 MST-54 cellophane. All seams and closures shall be tightly sealed against the transmission of water vapor.

The overall dimensions of the package shall not exceed 1-5/16 by 7/8 by 3-1/8 inches. The package shall be uniform in contour, and the surfaces shall be squared one with another.

E-2n. Gum. Each stick of gum shall be tightly wrapped in a sheet composed of 0.0003 aluminum or composition foil laminated to dry waxed sulphite or glassine paper. The sulphite or glassine paper shall have a basis weight (unwaxed) of not less than 12 pounds per ream (24 x 36 -- 500) and shall be waxed with not less than 3 pounds per ream. Each wrapped stick shall be banded in a kraft-colored paper label in accordance with good commercial practice.

Two candy-coated gum tablets shall either be packaged in a suitable carton, or tightly wrapped in waxed paper with an outer printed band, or heat sealed in a suitable cellophane.

E-2o. Grape Beverage Crystals, Syn. Seven (7) grams shall be packaged in a flat envelope made from a laminated sheet composed of a cellulose acetate film not less than 0.001 inch thick laminated to aluminum foil not less than 0.001 inch thick, and coated on the foil side with an odorless, permanently flexible, heat-sealing compound such as modified polyvinyl acetate. The coating shall be heavy enough to provide a satisfactory heat seal. The laminating agent used to combine the cellulose acetate to the foil shall be a compound similar to the coating described above. The package shall be formed by placing the product between two sheets of the laminated film and heat-sealing the two sheets together on all four sides. The cellulose-acetate film shall be on the outside of the package. All heat seals shall be at least 3/16 of an inch in width.

E-2p. Sugar.

E-2p(1). Six (6) ounces shall be packaged in a siftproof seal-end carton with tear slots and extended glue strip made from 0.018 inch thick bending chipboard with a No. 2 finish. If necessary to make the package siftproof, it shall be overwrapped in a single thickness of paper having a basis weight of not less than 23 pounds per ream (24 x 36 -- 500).

E-2p(2). Approximately 1.2 ounces of sugar shall be compressed into a block which when wrapped shall not exceed 3 inches by 1-1/4 inches by 9/16 inch. Any 100 blocks selected at random shall weigh at least 120 ounces and no block shall weigh less than 1.1 ounces. The block of sugar shall dissolve when dropped in water at approximately the same rate as the same quantity of unpressed granulated sugar.

The blocks shall be wrapped and sealed securely in either du Pont 450 MSAT -86 or Sylvania PMB20SX cellophane. The wraps shall conform closely to the block and shall be securely sealed to prevent sifting. They should preferably be opened with a tear strip.

E-2q. Salt. One-half or one ounce shall be packaged in a specially constructed envelope made from kraft paper having a basis weight of at least 45 pounds (24 x 36 -- 500) and a bursting strength (TAPPI T 403 m-41) of at least 40 points. The bag shall be equipped with a perforated paper tape under the flap, which will expose the perforations when the flap is opened and allow the salt to be shaken out. After filling, the flap shall be securely sealed so that the envelope will not allow its contents to sift.

Aluminum, two sizes shall be packed in a spirally or convolutely wound fiberboard container not less than 0.040 inch thick. The bottom shall be closed securely by pressed paperboard cap. Near the top shall be inserted a suitable perforated cap to allow the salt to be freely shaken out, and this cap shall be closed with a removable inverted paperboard friction plug, which, when in position, will effectively prevent any sifting of the contents. The outside of the container and the interior and exterior of the removable plug shall be kraft colored, khaki, olive, or drab.

E-2r. Cigarettes. Ten (10) cigarettes shall be packed in a unit and wrapped and sealed with water-vapor-resistant cellophane or an equivalent material, in accordance with good commercial practice.

E-2s. Tablets, Water Purification, (Halazone). Fifty (50) tablets shall be packaged in a glass bottle with a vinylite lined screw-top closure.

E-2t. Soap, Toilet. Each 2 oz. bar of soap shall be packaged in a strong bag or wrapper made from paper having a basis weight of 20 lbs. per ream (24 x 36 -- 500). The paper shall be water-resistant or wet-strength treated and the closure shall be secured by a moisture-resistant adhesive.

E-2u. Toilet, Paper. One hundred and twenty-five (125) sheets shall be packaged in an asphalt-laminated kraft paper envelope. The envelope shall be free from any objectionable odor.

E-2v. Towels, Paper. The towels shall be made in accordance with Federal Specification UU-T-591, Type B, except that the paper shall be creped so as to have a stretch of not less than 10 percent in one direction. The minimum basis weight shall be 34 pounds per ream (24 x 36 -- 500), the minimum average tensile strength in both directions shall be 1.0 kg. per 15 mm. strip, and the dimensions of the towel shall be approximately 10 by 11 inches. The color of the towel shall be that of unbleached kraft or a similar dull color.

Each towel shall be folded twice and, if desired, interfolded and delivered to the contractor in suitable packages.

E-2w. Vegetables. The vegetable cans shall be coated overall outside with an olive drab corrosion-resistant lacquer or enamel complying with Quartermaster Corps Tentative Specification CQD No. 200 or 202.

E-2x. Partial Dinner Units. All the components excepting stick gum and candy coated spearmint gum shall be assembled and sealed in a laminated cellophane bag described in E-2x(1). Flavors of candy coated gum other than spearmint may be included in the laminated cellophane bag. The filled bag and the gum shall be inclosed in a folding carton described in E-2x(2).

The Partial Dinner Units shall consist of the following components:



Partial Dinner Unit - Menu No. 1

2 Packages Biscuits, CQD 176 (one package each of any type).  
1 Starch Jelly Bar, CQD 307, Type IV.  
1 Package Grape Beverage Crystals, Syn., CQD 142, Type II.  
1.2 oz. Sugar, JJJ-S-791, Type I, granulated, (compressed block)  
1 stick Chewing Gum, CQD 22, Type II.

or

2 Sugar-coated Gum Tablets (specification to be issued by CQD).  
1 Key, Can, CQD 10, Type II.

Partial Dinner Unit - Menu No. 2

2 Packages Biscuits, CQD 176 (one package each of any type).  
1 Package Caramels, CQD 22, Type I, Class A.  
1 Caramel Nougat Bar, CQD 307, Type III, Class 3  
1.2 oz. Sugar, JJJ-S-791, Type I, granulated, (compressed block).  
1 stick Chewing Gum, CQD 22, Type II.

or

2 Sugar-coated Gum Tablets (specification to be issued by CQD):  
1 Key, Can, CQD 10, Type II.

Partial Dinner Unit - Menu No. 3

2 Packages Biscuits, CQD 176 (one package each of any type).  
1 two-ounce Sweet Chocolate Bar, CQD 168.  
1 Package Orange Juice Powder, Syn., CQD 165.  
1.2 oz. Sugar, JJJ-S-791, Type I, granulated, (compressed block).  
1 stick Chewing Gum, CQD 22, Type II.

or

2 Sugar-coated Gum Tablets (specification to be issued by CQD).  
1 Key, Can, CQD 10, Type II.

Partial Dinner Unit - Menu No. 4.

2 Packages Biscuits, CQD 176 (one package each of any type).  
1 Chocolate Coconut Bar, CQD 307, Type III, Class 1.  
1 Package Lemon Juice Powder, Syn., CQD 43, Type I.  
1.2 oz. Sugar, JJJ-S-791, Type I, granulated, (compressed block).  
1 stick Chewing Gum, CQD 22, Type II.

or

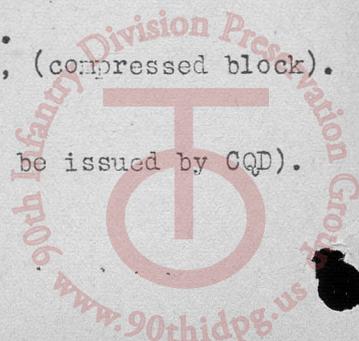
2 Sugar-coated Gum Tablets (specification to be issued by CQD).  
1 Key, Can, CQD 10, Type II.

Partial Dinner Unit - Menu No. 5.

2 Packages Biscuits, CQD 176 (one package each of any type).  
1 Vanilla Fudge, CQD 307, Type II, Class 1.  
1 Package Orange Juice Powder, Syn., CQD 165.  
1.2 oz. Sugar, JJJ-S-791, Type I, granulated, (compressed block).  
1 stick Chewing Gum, CQD 22, Type II.

or

2 Sugar-coated Gum Tablets (specification to be issued by CQD).  
1 Key, Can, CQD 10, Type II.



E-2x(1). The flat or envelope style bag shall be constructed of a laminated sheet consisting of a sheet of either du Pont 450 MSAT-87 or 450 MSAT-83 or Sylvania 450 PMCSX-K cellophane, laminated to a sheet of either 450 MST 53-G70 or 450 PMCSX-K cellophane with not less than 12 pounds per ream (24 x 36 -- 500) of a permanently plastic water-vapor-resistant laminating agent. The 450 MSAT-87 or 450 MSAT-83 or 450 PMB2CS-K cellophane shall comprise the inside wall of the bag.

The bag shall have a center seam, and the side folds of the bag shall not be sharply creased during its manufacture. The sealing of the seams and closure shall be carefully done so that at least 90 percent of the bags shall be airtight as described in paragraph F-7. The bag maker shall furnish a certificate of compliance with this paragraph, based on tests performed on the bottom and side seams of samples taken from each bag machine every half hour during production. The packer shall comply with this paragraph by maintaining a record of tests carried out on the top closure of sample bags after sealing. At least one package shall be taken from each lot of 3,000 packages for test.

E-2x(2). The folding carton shall be made from bending chipboard having a minimum thickness of 0.020 inch, a No. 2 finish, and a weight of not less than 80 pounds per thousand square feet. The carton may be either a seal-end style with fully overlapping outer flaps, or a notched tuck-end style. The carton shall have inside dimensions of 3-7/16 by 1-7/16 by 3-7/8 inches deep. If a seal-end style carton is used, the flaps shall be sealed with an adhesive.

E-2x(3). The following marking for the Partial Dinner Unit carton shall appear on the main panel, on the opposite main panel and one side panel as follows:

On the main panel:

PARTIAL  
DINNER UNIT  
Menu #1 (or appropriate Menu No.)

A CAN OF MEAT OR CHEESE  
AND  
A CAN OF DESSERT

WILL BE FOUND IN THE

CARTON CONTAINING CANS

On the opposite main panel:

"NOTICE: MOSQUITO BITES CAUSE MALARIA.

If you are in a malaria zone keep your shirt on and your sleeves rolled down. Use mosquito repellent out of doors between sunset and sunrise."

On the side panel:

Packaged By  
-----  
-----



The printing shall be in bold face Gothic capital letters. The legend "Partial Dinner Unit" shall be in 36 point type. The words "Menu #1" in 18 point type. The statement concerning the meat component and "Packaged By", the malaria notice, and the name and address of the packer shall be in 10 point type.

E-3. Labeling of Components.

E-3a. The following information shall be printed on all component packages and lithographed on one end of all cans or printed on the body or ends of the cans in accordance with CQD No. 107.

Name of Product  
Net Weight  
Instructions for preparation, (if necessary)  
Name and Address of Manufacturer  
Any other information required by the  
Federal Food, Drug, and Cosmetic Act.  
and regulations promulgated thereunder.

E-3b. The menus for breakfast, dinner, and supper, indicating the components packed, shall be printed on kraft or kraft-colored paper, one copy of which shall be placed on the top and bottom of each waxed box.

E-4. Packing of Components. Unless otherwise specified, the component of this ration shall be packed for delivery to the assembly plants in containers complying with the requirements of the Consolidated Freight Classification. The inner packing shall be adequate to ensure arrival of the product at the point of assembly in prime condition.

E-5. Marking for Domestic Shipment of Components. Unless otherwise specified, legible commercial marking of the shipping container is acceptable provided that the following information is included:

Name (and type of product, if necessary)  
Number of units packed and net weight of each  
Contract Number  
Date Packed  
Name and Address of Manufacturer.

F. METHODS OF SAMPLING, INSPECTION, AND TEST.

F-1. Unless otherwise specified, inspection shall be made at point of origin.

F-2. Unless otherwise specified, chemical analyses, if required by the purchaser, shall be made in accordance with methods of the Association of Official Agricultural Chemists in effect on date of invitation for bids.

F-3. Unless otherwise specified, physical tests of packaging materials shall be made in accordance with the methods of the Technical Association of the Pulp and Paper Industry (TAPPI) and those of the American Society for Testing Materials (ASTM).

F-4. The sizing of the board in paragraph G-1d shall be determined as follows:

Weigh a 6-inch square section of the board and hold horizontal under 3 inches of tap water at  $73 \pm 3^{\circ}$  F. for ten minutes. Remove the board, quickly wipe off the excess water with a dry, soft, absorbent cloth, using a minimum of pressure, and reweigh the board at once.

F-5. The water-resistance of the adhesives used shall be determined as follows:

Cut two sections approximately 3 inches by 6 inches from the board to be used for the container, the long direction of the sections being perpendicular to the grain of the board. Apply adhesive evenly over the inner surface of one of these sections. Superimpose the outer surface of the other section on the first, maintain under a pressure of 5 pounds per square inch for one minute, and allow to dry for twenty-four hours. Prepare at least two combined sections.

Trim each of the combined sections into two two-inch square pieces cut from the center. Completely immerse the square pieces in tap water for twenty-four hours. Remove and bend the entire face of a two-inch square piece alternatively into a convex then a concave curve over a rod about 1-1/2 inch diameter (the exact diameter is not important); then similarly bend it back and forth over the rod at right angles to the previous bends, then back and forth in the original direction, then crosswise and continue alternating until the piece separates into layers by shearing. For the adhesive to be sufficiently water-resistant for the sample of board used, a shear separation shall not occur at the glued surfaces.

F-6. The test for the bursting strength of the board shall consist of at least six punctures by a Mullen or Cady Tester, three from each side of the sheet at least two inches from the edge.

F-7. Sample bags described under paragraph E-2x(1) shall be tested as follows: Open each bag to approximately a circular shape, and submerge under water at room temperature, in such a manner that the bag is trapped full of air. Hold the sealed bottom or top closure of the bag at least two inches below the surface of the water. No escape of air bubbles from the interior of the bag shall be visible.

F-8. The wax-treated cartons, described in G-1, shall be tested for waterproofness as follows: Take from the line for test one completed unit consisting of a waxed carton sealed in the corrugated outer carton described in G-3a. Submerge the unit under 2 inches of water at room temperature for a minimum of 20 hours. Remove outer carton, wipe the water from the surface of the waxed inner carton, cut open and inspect the inner carton for the presence of moisture on its inside surface. Samples may be accumulated and tests started once or twice every shift.

G. PACKAGING, LABELING, PACKING, AND MARKING FOR SHIPMENT.

G-1. Packaging.

G-1a. The components of this ration, other than cans, soap, and towels, shall be assembled in their respective menus in the most convenient and compact manner in a specially constructed carton with a snug-fitting, one-piece, die-cut, inner, chipboard liner. The liner shall be made according to the attached drawing from either two-ply laminated bending chipboard, having a minimum thickness of

0.042 inch and a minimum basis weight of 147 pounds per thousand square feet or a bending chipboard having a minimum thickness of 0.042 inch and a minimum basis weight of 157 pounds per thousand square feet.

G-1b. The solid fiber carton shall be manufactured from double kraft-lined bending board which may be laminated with a water-resistant adhesive complying with F-5. The board shall be between 0.040 and 0.045 inch in thickness. The kraft liners shall be at least 0.006 inch thick; the filler shall be of a furnish which will insure the finished board conforming with all requirements herein specified.

G-1c. The carton shall be of special slotted construction, with all flaps meeting. The inside dimensions shall be approximately 9-5/8 by 6-3/8 by 7-1/8 inches. No overlap of the inner and outer flaps shall be permissible, nor shall they gap more than 1/16 inch when the flaps are glued in position to form the closure. Each side of the outer flaps shall be tapered inward at an angle of 7 degrees from a point about 5/8 inch from the hinge, and about 1/4 inch from the side of the carton. The corner portions of the outer flaps shall be offset 1/32 inch from the center of the vertical score lines so as not to project over the edges of the closed carton. This will automatically increase the width of the inner flaps by 1/16 inch. The flaps shall be cut to not less than 1/32 inch nor more than 1/16 inch from the horizontal scores so as to provide tear slots. Except at the hinges, all corners, including those situated 5/8 inch from the hinges of the shaped flaps shall be rounded with a 1/4 to 5/16 inch radius.

G-1d. The board shall weigh not less than 140 and not more than 155 pounds per thousand square feet. No scores shall check or crack when folded through 135 degrees in one direction and 180 degrees in the other. The average bursting strength of the board when tested according to F-6 shall be not less than 145 pounds. The average strength of the board (TAPPI T 404 m-41) shall be not less than 140 pounds per inch of width, machine direction, nor less than 55 pounds per inch of width, cross direction.

G-1e. The board shall be sufficiently sized throughout to absorb not more than 4.0 grams of water when tested according to F-4.

G-1f. The board shall permit penetration of the wax specified in G-1i, to a depth of not less than 35 percent of the thickness of the board when one side is held in contact with the wax, heated to 195 ± 5° F., for between 5 and 10 seconds.

G-1g. The convex side of the score line bead shall be on the inside of the carton. The manufacturer's joint on the carton shall be glued and made in the following manner --

The flap of the joint shall be on the outside of the side of carton and integral with one end of the carton. The outer corners of the flap shall be rounded with a 1/2 inch radius. The flap shall be tightly and adequately glued with a water-resistant adhesive (See F-5) applied over practically the entire area of the flap, with no excess of glue on the outside of the carton. When the carton blank is folded and glued, both horizontal and vertical score lines shall register within 1/16 inch.

G-1i. The sealed carton shall be dipped (completely submerged) in molten wax described in G-1j to obtain impregnation. After a cooling period, the carton shall be dipped a second time (completely submerged) in a bath of the same wax at a lower temperature. The first dip shall cause the wax to impregnate the board to an average depth of approximately 35 percent of the thickness of the board, and the second dip shall build up a continuous film of wax on the outside of the board approximately 0.005 inch thick. The conditions of impregnation and coating shall be such that completely sealed carton shall meet the requirements of G-1c.

After immersion for 24 hours, according to paragraph F-8, at least 90 percent of the completed waxed cartons shall be dry inside when opened. The packers shall comply with this requirement by maintaining a record of tests made on one sample out of every 1000 units manufactured, with a minimum of 10 units per day.

G-1j. The wax used shall be of a microcrystalline type and may be a mixture of waxes, with or without a crystallization inhibitor, which shall give as a final product, an amorphous type of wax having a melting point (ASTM D 127-30) of not less than 140° F. which shall not crack, chip, or become separated from the surface on which applied, when subject to minus 20° F. The product shall be odorless, tasteless, and nontoxic.

A list of approved waxes may be obtained from the Research and Development Branch, Office of The Quartermaster General, Washington 25, D. C. or the Quartermaster Corps Subsistence Research and Development Laboratory, Chicago Quartermaster Depot, Chicago 9, Illinois.

G-2. Labeling.

G-2a. No labeling is necessary on the wax-dipped carton described in G-1.

G-2b. The corrugated box containing the waxed carton, as described under G-3a, shall be labeled on both the 7-5/16 by 9-13/16 inch panels as follows:

(1 inch capital letters - bold type)

MENU # \_\_\_\_\_  
FIRST HALF OF  
5 RATIONS

(1/4 inch capital letters - bold type)

FOR 5 COMPLETE RATIONS

USE THIS BOX AND ONE MARKED

"SECOND HALF OF 5 RATIONS"

One top and one bottom outer flap shall be labeled as follows:

(1/2 inch capital letters - bold type)

FIRST HALF

G-2c. The solid fiber box containing the canned items described under G-3b shall be labeled on both sides as follows:

(1 inch capital letters - bold type)

MENU # \_\_\_\_\_  
SECOND HALF OF  
5 RATIONS



(1/4 inch capital letters - bold type) FOR 5 COMPLETE RATIONS

USE THIS BOX AND ONE MARKED

" FIRST HALF OF 5 RATIONS"

One top and one bottom outer flap shall be labeled as follows:

(1/2 inch capital letters - bold type) SECOND HALF

Alternatively, the word MENU#\_\_\_\_\_ may be placed on the ends of the cartons in such a manner that the menu number may be printed automatically.

### G-3. Packing.

G-3a. The wax-dipped carton specified in paragraph G-1 shall be placed in a snug-fitting regular slotted container made from 200 pounds test B flute, double-faced, corrugated board, complying with Rule 41 of the Consolidated Freight Classification. The containers shall have vertical corrugations and the manufacturer's joint shall be taped with not less than 2 inch wide cloth tape. The flaps of the container shall be sealed securely with an adhesive. The inside dimensions of the box shall be 9-13/16 inches in length x 6-11/16 inches in width x 7-5/16 inches in depth.

G-3b. The cans, soap, towels, and sponge, if specified, described in E-1a, E-1b, E-1c, E-1d, and E-1e, shall be assembled according to their respective menus in an RSC container made from solid fiberboard not less than 0.075 in. thick. The dry bursting strength of the board shall be not less than 275 pounds and the wet bursting strength (after 2½ hours immersion in water) not less than 100 pounds. The inside dimensions of this container shall be 10 inches in length x 6-11/16 inches in width x 7-1/4 inches in depth. The cans shall be packed in the box with interior packing in such a manner that the bodies of the cans are separated from each other by a thickness of 200 pound test, B flute, double-faced, corrugated board. Pads may be used at the top or bottom, if desired. The box shall be closed as described in G-3c(1), omitting the sleeve.

G-3c. Two packed corrugated boxes as described in G-3a and two packed solid fiber boxes as described in G-3b, comprising all the components of one complete menu of Ration 10-in-1 as defined in E-1, shall be packed in fiberboard container with sleeve complying with Quartermaster Corps Tentative Specification OQMG No. 93, Style RSC-SL, Type SF, Grade 1 or 1R. The shipping container shall have inside dimensions of 20-5/16 inches in length by 14-1/8 inches in width by 7-7/8 inches in depth. The sleeve shall fit snugly over the top, bottom, and ends of the container without requiring undue pressure to place into position. The depth of the sleeve shall be equal to the full outside width of the shipping container.

G-3c(1). Before the sleeve is applied to the box, all flaps of the box shall be closed securely. A water-resistant adhesive, complying with Joint Army-Navy Specification No. JAN-A-101, shall be applied throughout the entire area of contact between the flaps at the top and bottom. However, the flaps at the bottom may be closed by metal stitches.

G-3d. Strapping.

G-3d(1). After placing the sleeve in position, the shipping case shall be strapped with two flat steel straps protected with a rust-resistant coating in accordance with Federal Specification QQ-S-781. The straps shall be applied straight and tightened so as to sink in all the edges, but not to the extent of cutting the fiberboard. The straps shall be 3/8 inch x 0.015 inch thick, and have a minimum ultimate tensile strength of 80,000 pounds per square inch.

G-3d(2). Seals shall provide a joint strength of not less than 75 percent of the strap breaking strength. One strap shall be centered over the ends and sides of the case, and the second strap centered over the top, bottoms, and sides of the case in such a manner that they cross at right angles over the open end of the sleeve. The longer strap shall be applied first.

G-4. Marking.

G-4a. The case and outer sleeve shall be printed in bold Gothic capital letters as follows:

On one end of the sleeve:

(1/2 inch letters)	CONT ----- (Contract No)	
(1-1/2 inch letters)	RATION 10-IN-1	
(1 inch space for strap)		
(3/4 inch letters)	10 RATIONS	
	WT 49 CU 1.5 MENU # _____ (2 inch letters)	

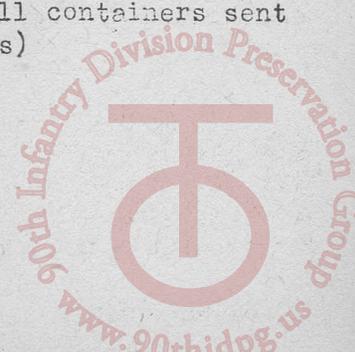
On the other end of the sleeve: As above, omitting the contract number.

The above marking may occupy the entire ends of the sleeve.

On the right-hand side of the front of the case, the following information shall be printed:

(1/2 inch letters)	-----	(Name of Packer)
(1/2 inch letters)	----	---- (Month and Year Packed)
(1/2 inch letters)	REQ. ----	(Requisition No.) (Required on at least 10 cases nearest the door of the conveyance or on all containers sent as L.C.L. shipments)
(1 inch space for strap)		

10  
in MENU # \_\_\_\_\_  
1



Scanned by the 90th Infantry Division Preservation Group

The marking "10-in-1" shall be in letters  $3/4$  of an inch high.

The lines forming the letters MENU and the numeral shall be  $3/8$  of an inch in width, and the letters and numerals  $2-1/2$  inches high.

G-4b. The printing shall be either jet black or solid dark green, shall take on fiber, and shall be both sunfast and waterfast.

