

QUARTERMASTER CORPS  
TENTATIVE  
SPECIFICATION

C.Q.D. No. 25D  
September 11, 1942  
Superseding  
C.Q.D. No. 25C  
April 14, 1942

M UNITS

U. S. ARMY FIELD RATION C

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:

Federal Specification JJJ-B-106 - Beans; Dry.  
Federal Specification HHH-C-81 - Carrots; Fresh.  
Federal Specification HHH-O-536 - Onions; Northern-Grown Type, Fresh.  
Federal Specification HHH-P-611 - Potatoes; Irish.  
Federal Specification SS-S-31 - Salt; Table.  
Federal Specification EE-S-631 - Spices; Ground and Whole.  
Federal Specification JJJ-S-791 - Sugar; Beet or Cane.  
Federal Specification JJJ-T-581 - Tomato-Puree; Canned.

Tentative U. S. Army Specification No. 22-42, "Supplies, Subsistence, for the United States Army, Conditions Governing the Purchase of."

U. S. Army Specification No. 100-2, "Standard Specifications for Marking Shipments."

Quartermaster Corps Tentative Specification, OQMG No. 12-A, "Packing for Overseas Shipments."

Quartermaster Corps Tentative Specification C.Q.D. No. 70, "Onions; Dehydrated."

B. TYPES AND GRADE.

B-1. Types. Shall be the following types:

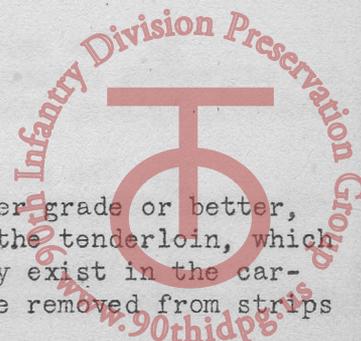
Type I. Meat and Beans.  
Type II. Meat and Vegetable Hash.  
Type III. Meat and Vegetable Stew.

B-2. Grade. Shall be of the grade indicated herein.

C. MATERIAL AND WORKMANSHIP.

C-1. Material.

a. The beef used shall be firm, dry beef, from canner grade or better, from cows, steers or heifers. All cuts of the carcass except the tenderloin, which may be excluded, shall be used in the proportions in which they exist in the carcass. The beef shall be completely boned. Backstraps shall be removed from strips



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Quartermaster Corps Tentative Specification C.Q.D. No. 70, "Onions; Dehydrated."

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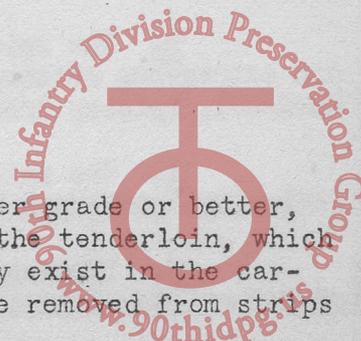
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Type II. Meat and Vegetable Hash.  
Type III. Meat and Vegetable Stew.

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C. MATERIAL AND WORKMANSHIP.

C-1. Material.

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and ribs, and neck ligaments and backstraps shall be removed from chucks. The beef shall be free from blood clots and bruises. Serous membranes shall be stripped from flanks, skirts, hanging tenderloins and navel ends. Shank meat shall have large tendons cut off. When very lean beef is used with beef carrying more fat, the maximum percentage of trimmable fat shall not exceed 10 percent of the total beef used. Frozen beef that has been in a freezer not to exceed 180 days and which shows no evidence of deterioration may be used.

b. The pork used shall be lean pork with not more than 20 percent trimmable fat. Pork with dark flesh or coarse muscle fibers will not be accepted. Frozen pork that has been in a freezer not to exceed 180 days and which shows no evidence of deterioration may be used.

c. The potatoes used shall be Irish potatoes. Fresh potatoes shall be well-peeled, and trimmed free from eyes, and shall conform to Federal Specification HHH-P-611, Potatoes; Irish (see paragraph A-1). In lieu of fresh potatoes, dehydrated potato cubes may be used. Dehydrated potato cubes, if used, shall be free from discoloration or damage due to scorching, mechanical or insect injury or disease, and in the finished product shall have flavor and color equal to that of fresh potatoes. Dehydrated potato cubes, after being reconstituted, shall be not larger than approximately 3/8 inch.

d. The onions used shall be mature, fresh or storage onions or powdered, dehydrated onions. If fresh or storage onions are used, they shall be well-peeled and trimmed free from necks and roots and shall conform to Federal Specification HHH-O-536, Onions; Northern-Grown Type, Fresh, with the exception of the Red Globe Type. The powdered, dehydrated onions used shall have been prepared in strict accordance with Quartermaster Corps Tentative Specification C.Q.D. No. 70, Onions; Dehydrated (see paragraph A-1). At the time of use, the dehydrated onion powder shall possess a characteristic onion flavor when rehydrated.

e. The carrots used shall be fresh or fresh frozen. If fresh frozen carrots are used, they shall be prepared by a quick-freezing process and be of suitable commercial quality. Carrots shall meet the requirements of Federal Specification HHH-C-81, Carrots; Fresh (see paragraph A-1), except for the restriction as to minimum size. Carrots shall be well-peeled and trimmed. Carrots with woody centers are not acceptable.

f. The beans used shall be clean, sound, white beans of any of the following classes (Official U. S. Standards for Beans): I, V, VIII, XI and XII; shall be free from stones, burrs and other extraneous or foreign matter; and shall conform to Federal Specification JJJ-B-106, Beans; Dry (see paragraph A-1).

g. The tomato juice and/or tomato pulp used shall be Grade A Fancy, as described in Federal Specification JJJ-T-581, Tomato-Puree; Canned (see paragraph A-1). Tomato pulp shall have a specific gravity not less than 1.035.

h. The spices used shall be clean, wholesome, and free from adulteration and extraneous matter, and shall meet the requirements of Federal Specification EE-S-631, Spices; Ground and Whole (see paragraph A-1), wherever applicable.

i. The salt used shall conform to Federal Specification SS-S-31, Salt; Table (see paragraph A-1).

j. The sugar used shall be white, granulated sugar, as specified in E-1a of Federal Specification JJJ-S-791, Sugar; Beet or Cane (see paragraph A-1).

D. GENERAL REQUIREMENTS.

D-1. Unless otherwise specified in the invitation for bids, the product shall be prepared only in a plant which is regularly operated under the supervision of the Bureau of Animal Industry, United States Department of Agriculture, and shall be inspected, passed and marked in accordance with regulations governing meat inspection of the United States Department of Agriculture, "U. S. Inspected and Passed by Department of Agriculture", or the proper abbreviation thereof.

D-2. Unless otherwise specified in the invitation for bids, the product shall be handled and delivered under the same sanitary conditions as govern the handling and movements of similar products within and between establishments operated under the supervision of the Bureau of Animal Industry, United States Department of Agriculture.

D-3. All deliveries shall conform, except as hereinafter provided, to the provisions of the Federal Food, Drug, and Cosmetic Act, and regulations promulgated thereunder.

D-4. The cans shall be exhausted, sealed and processed in accordance with best commercial practice. Processing shall be at such temperature and for such time as will insure thorough cooking and adequate sterilization of the finished product without burning, scorching or overcooking. The cans shall be held in the plant in accordance with B.A.I. regulations, to insure soundness of the product.

D-5. The meat component shall be based on the weight of the raw meat before braising. If fresh (unfrozen) meat is used, it shall be ground in a meat grinder fitted with a plate having holes approximately 3/4 inch in diameter. If meat that has been frozen is used, it shall be ground in a meat grinder fitted with a plate having holes approximately 1 inch in diameter. Meat shall be braised until medium well done, with only enough added moisture to prevent burning (not to exceed one quart of water to each 100 pounds of meat). Meat is considered properly braised when the juices cooked from the meat are nearly sufficient to cover the meat in the cooking kettle, and no raw areas can be found in the thickest pieces. All juices from the meat shall be included in the finished product.

E. DETAIL REQUIREMENTS.

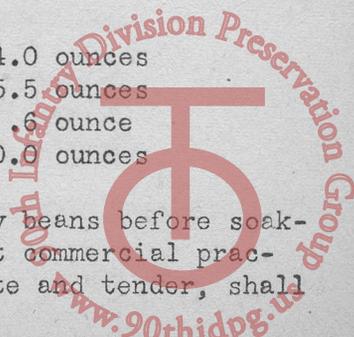
E-1. Type I. Meat and Beans. Shall be prepared from beef, pork, white beans, tomato juice and/or tomato pulp, and spices in the following proportions:

Beef.....	40 pounds
Pork.....	10 pounds
Beans, dry.....	20 pounds
Tomato Juice (and/or tomato pulp).....	30 pounds

To each 100 pounds of the above ingredients shall be added:

Salt.....	24.0 ounces
Celery Salt.....	5.5 ounces
Pepper, Black.....	.6 ounce
Sugar, White, Granulated.....	30.0 ounces

Bean component shall be based on the weight of the dry beans before soaking. The beans shall be soaked in water in accordance with best commercial practice. The beans in the finished product shall be whole, separate and tender, shall



The braised meat, vegetables, tomato juice and/or tomato pulp and spices shall be thoroughly mixed. After thorough mixing, the product shall be filled into cans, exhausted, sealed and processed. The moisture content of the finished product shall be not more than 73 percent by weight.

E-2. Type II. Meat and Vegetable Hash. Shall be prepared from beef, pork, potatoes, onions, and spices in the following proportions:

- Beef..... 40 pounds
- Pork..... 10 pounds
- Potatoes..... 48 pounds, or 10 pounds of dehydrated potato cubes
- Onions..... 2 pounds (or 4 ounces of white onion powder)

To each 100 pounds of the above ingredients shall be added:

- Salt..... 25.0 ounces
- Celery Salt..... 2.7 ounces
- Pepper, Black, Ground..... .6 ounce

The potato component shall be based on the weight of the peeled and trimmed potatoes. Potatoes shall be ground in a grinder fitted with a plate having holes approximately 3/8 inch in diameter, or shall be diced into cubes approximately 3/8 inch in diameter. Ground or diced potatoes shall be handled in a manner that will prevent any appreciable discoloration prior to canning. Dehydrated potato cubes, when used, shall be based on the weight of the dehydrated potato cubes. Dehydrated potato cubes shall be reconstituted in water before using.

If fresh onions are used, the onion component shall be based on the weight of the peeled and trimmed onions. Onions shall be diced in cubes of approximately 3/8 inch in diameter, or ground in a grinder fitted with a plate with holes approximately 3/8 inch in diameter. All juices from the ground onions shall be retained and added to the product. The diced or ground onions shall be handled in a manner that will prevent appreciable discoloration prior to canning.

The braised meat, vegetables and spices shall be thoroughly mixed. After thorough mixing, the product shall be filled into tin cans, exhausted, sealed and processed in accordance with best commercial practice. The moisture content of the finished product shall be not more than 73 percent by weight.

E-3. Type III. Meat and Vegetable Stew. Shall be prepared from beef, potatoes, carrots, beans, tomato juice and/or tomato pulp, and spices in the following proportions:

- Beef..... 50 pounds
- Potatoes..... 15 pounds, or 3 pounds of dehydrated potato cubes
- Carrots..... 15 pounds
- Beans, Dry..... 8 pounds
- Tomato Juice and/or Tomato Pulp... 12 pounds

To each 100 pounds of the above ingredients shall be added:

- Salt..... 17.0 ounces
- Pepper, Black..... .5 ounce
- Celery Salt..... 5.0 ounces



The potato component shall be based on the weight of the peeled, trimmed and diced potatoes. The potatoes shall be cut into cubes of approximately 3/8 inch. Diced potatoes shall be handled in a manner that will prevent any appreciable discoloration prior to canning. Dehydrated potato cubes, when used, shall be based on the weight of the dehydrated potato cubes. Dehydrated potato cubes shall be reconstituted in water before using.

The carrots shall be cut into cubes of approximately 3/8 inch. The carrot component shall be based on the weight of the cleaned and diced carrots.

The bean component shall be based on the weight of the dry beans before soaking. Beans shall be soaked in water in accordance with best commercial practice. Beans in the finished product shall be whole, separate and tender, and shall not be mashed or pasty, but the skins may be split.

The braised beef, diced carrots, diced potatoes, soaked beans, tomato juice and/or tomato pulp, and spices shall be thoroughly mixed. After thorough mixing, the product shall be filled into tin cans in accordance with good commercial practice. If solids and juices are separated for convenience in canning, they shall be placed in cans in proper proportions. The filled cans shall be exhausted, sealed and processed in accordance with best commercial practice. The moisture content of the finished product shall be not more than 73 percent.

#### F. METHODS OF INSPECTION AND TEST.

F-1. Unless otherwise specified in the invitation for bids, inspection for compliance with this specification shall be made at the point of origin, during the process of manufacture and packing. Product inspected at origin will be subjected to inspection at destination for condition only. Otherwise, inspection will be made at the point of delivery.

F-2. Chemical analyses, if required by the purchaser in the examination or testing of samples and deliveries under this specification, shall be made in accordance with methods of the Association of Official Agricultural Chemists, in effect on date of invitation for bids.

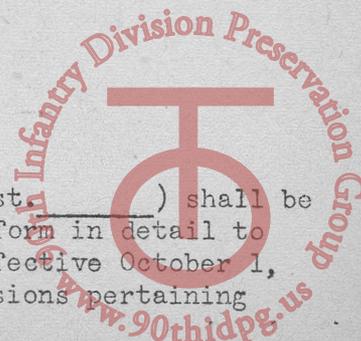
#### G. PACKAGING, LABELING, PACKING, AND MARKING FOR SHIPMENT.

G-1. Packaging. The product shall be filled into tin cans, outside lacquered, size 300 x 308. Each can shall be scored with a key-opening band, so scored as to insure that the can may be readily opened with a key. Cans shall be filled in accordance with best commercial practice, but net contents of cans shall be not less than 12 ounces.

G-2. Labeling. Each can shall have lithographed on the body or on one end of the can, with process-resistant ink, the following information:

U. S. Army Field Ration C  
Name of Product  
Ingredient Statement  
Net Weight  
Inspection Legend

Date of packing (month and year) and the establishment number (Est. \_\_\_\_\_) shall be embossed in one end of the can. In addition, labeling shall conform in detail to Amendment 15 to Bureau of Animal Industry Order 211, revised, effective October 1, 1941, and to further amendments, regulations and subsequent decisions pertaining thereto.



G-3. Packing. The product shall be packed in nailed wooden boxes, 48 cans to the case (two layers - 24 cans each), with a solid fiber pad not less than 0.08 inch thick between layers, complying with Quartermaster Corps Tentative Specification, OQMG No. 12-A. Box tops shall not be nailed but shall be secured by two three-inch strips of 60 to 90 pound Kraft paper tape, applied across the top, 6 inches from the ends and extended halfway down each side of the box.

G-4. Marking. All boxes shall be printed on one end as follows:

- U. S. Army Field Ration C
- 8 cans Meat & Beans
- 8 cans Meat & Vegetable Hash
- 8 cans Meat & Vegetable Stew
- 24 cans Bread Unit

Cubic Contents \_\_\_\_\_ Gross Weight \_\_\_\_\_

All boxes shall be printed on one length panel as follows:

Name - Unit M-1 (or other Unit number)  
 Name of Contractor \_\_\_\_\_  
 Number of Contract \_\_\_\_\_

The lettering of the printing or stenciling shall be not less than 1/2 inch in height, and shall be clearly legible. The ink used shall take on wood or fiber and shall be water-fast and sunfast.

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