

RATION, TYPE-K; CONFECTION COMPONENTS

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 Specifications:-

- SS-S-31 - Salt; Table.
- JJJ-S-791 - Sugar; Best or Cane.
- C-M-351 - Milk, Dry, Powdered; Whole or Skimmed.
- Z-A-636 - Apricots; Evaporated (or Dried).
- Z-A-613 - Apples; Evaporated (or Dried).
- Z-C-851 - Currants; Dried.
- Z-P-193 - Peaches; Evaporated (or Dried).
- Z-P-206 - Pears; Evaporated (or Dried).
- Z-P-681 - Prunes; Evaporated (or Dried).
- Z-R-71 - Raisins

A-1b. United States Army Specification:-

- 22-42 - Supplies, Subsistence, for the United States Army, Conditions Governing the Purchase of.

A-1c. Quartermaster Corps Tentative Specification:-

- C.Q.D. No. 19 - United States Army Field Ration D.

B. TYPES, CLASSES, AND GRADE.

B-1. Types and Classes.- The confection components shall be of the following types and classes.

Type I. Ration, Type-K, Confection Component, Candy*
(Stock No. 56-R-10655)

Class A. Caramels, grained

(1) Vanilla

(2) Chocolate

Class B. U. S. Army Field Ration D, 2 ounce

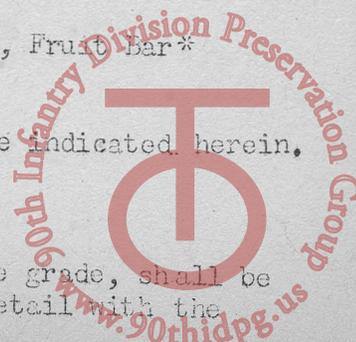
Type II. Ration, Type-K, Confection Component, Chewing Gum**
(Stock No. 56-R-10660)

Type III. Ration, Type-K, Confection Component, Fruit Bar**
(Stock No. 56-R-10665)

B-2. The confection components shall be of the grade indicated herein.

C. MATERIAL AND WORKMANSHIP

C-1. Material.- All the materials shall be of edible grade, shall be clean, sound, and wholesome, and shall, in addition, comply in detail with the following requirements:



SS-S-31. C-la. The salt shall meet the requirements of Federal Specification

C-lb. The sugar shall meet the requirements for Type I, Federal Specification, JJJ-S-791.

C-lc. The dextrose shall be of good commercial grade. It shall contain not more than 8.5 percent moisture, and, on a dry basis, it shall analyze not less than 99.8 percent dextrose.

C-ld. The corn syrup shall be confectioners' type syrup of good commercial grade (43° Baume).

C-le. The invert sugar shall be of good commercial grade.

C-lf. Cocoa shall be made from the press cake of roasted beans which were of not lower than Main Crop Accra or Bahia grade. It shall have a fat content of not less than 12 percent, and the shell content shall be not more than 1.75 percent. It shall be ground so that 99.75 percent will pass through a U. S. Bureau of Standards sieve #140, and the remaining 0.25 percent shall not consist of large gritty particles.

C-lg. The fat (other than chocolate liquor) used in caramels shall be hydrogenated vegetable shortening made from cottonseed, peanut, or corn oil, or mixtures thereof, with or without the addition of a suitable stabilizing agent. The shortening shall have an active-oxygen keeping test of 100 hours minimum and shall retain satisfactory flavor after heating to a temperature of 400° F.

C-lh. The chewing gum base shall be of good commercial grade.

C-li. Fruit Bar.

C-li(1) The fruits in the fruit bar shall be evaporated (or dried) and shall conform to the applicable Federal Specification in effect on date of invitation for bids.

C-li(2) The fruits shall be of choice grade or better, except that apricots of D grade or better may be used. Slabs, if used, shall possess a clean bright appearance.

C-lj. The flavoring materials shall be of good commercial grade.

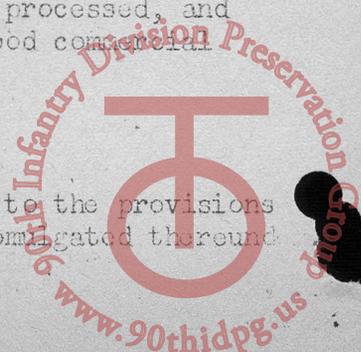
C-lk. Chocolate liquor shall be manufactured from beans of a grade comparable to Main Crop Accra or Bahia.

C-ll. The skim milk powder shall meet the requirements for Class A, Type II of Federal Specification C-M-351.

C-2. Workmanship.— The products shall be prepared, processed, and packaged under modern sanitary conditions, in accordance with good commercial practice.

D. GENERAL REQUIREMENTS.

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



E-1. Grained caramels, the moisture content of which shall not exceed 70 percent, shall be prepared according to the following formula:

Sugar	-	Not less than 40.0 pounds
Corn Syrup	-	Not more than 35.0 pounds
*Skim Milk Solids	-	Not less than 6.5 pounds
Fat (100 hour)	-	Not less than 6.0 pounds
Vanillin and Salt	-	According to good commercial practice.

*The skim milk solids shall be derived from commercial sweetened condensed or concentrated skim milk.

E-1a. To make chocolate flavored caramels, not less than five (5) pounds of chocolate liquor shall be added to the formula given above.

E-1b. The caramels shall be of such size that not fewer than five (5) nor more than eight (8) have a net weight of not less than two (2) ounces. They shall fit snugly into a container having outside overall dimensions of 3-1/8 inches by 1-5/16 inches by 13/16 inch.

E-2. The U. S. Army Field Ration D shall be manufactured to conform with the requirements of Quartermaster Corps Tentative Specification C.Q.D. No. 19, except that the bar shall be not less than two (2) ounces net weight.

E-3. The chewing gum shall be a mixture of flavor, corn syrup, sugar (with or without invert sugar) and not less than 17 percent water-insoluble chewing gum base.

E-3a. The gum shall be spearmint, peppermint, pepsin (wintergreen), or cinnamon flavored as called for in the invitation for bids.

E-3b. The unwrapped sticks of gum shall weigh not less than three (3) grams and shall not exceed the following dimensions: 2-7/8 inches long by 7/8 inch wide by 3/16 inch thick.

E-4. Fruit Bar.

E-4a. Fruit bars shall have an average net weight of two (2) ounces. The bars shall be uniform in contour and the surfaces shall be squared, one with another. The total count of viable microorganisms shall not exceed 5,000 per gram (inclusive of molds, yeasts, and bacteria), and in no case shall the yeasts exceed 500 per gram.

E-4b. The fruit bar shall consist of a mixture of fruits, free from pits with or without added sugar, salt, or syrup. The mixture shall contain not less than 10 percent apricots and may include apples and candied orange peel up to 5 percent. In addition, any or all of the following fruits may be included in the mixture: Peaches, pears, prunes, dates, raisins, figs, currants, and cherries. The fruit shall be chopped or coarsely ground, and mixed well before forming into bars. The fruit mixture may be cooked or dried, if necessary, and the moisture content of the finished product shall not exceed 20 percent.

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. Products inspected at origin shall be inspected for condition only at the point of delivery.

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

F-3. For the count of viable microorganisms present in the fruit bars, the bacteria shall be cultured on standard nutrient agar (final pH 6.8 plus or minus 0.1) and incubated at 37° C. for 48 hours. Molds and yeasts shall be cultured on potato dextrose agar (final pH 3.5 plus or minus 0.1), malt agar, wort agar, or other media giving comparable results, and incubated at 30° C. for 48 hours.

F-4. Awards will be made only after samples of the products, packages, and labels have been approved by the Quartermaster Corps Subsistence Research Laboratory, Chicago Quartermaster Depot, Chicago 9, Illinois.

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

G-1. Packaging.

G-1a. Candies.

G-1a(1). Caramels:- The caramels shall be individually and tightly wrapped with a suitable water-vapor-resistant cellophane or waxed paper. Not fewer than five (5) nor more than eight (8) of the wrapped caramels shall be packaged in a tuck-end folding carton, or a tray made from bending board of a quality not less than that of solid news board. This stock shall be free from any material which will impart off-flavors or odors to the contents. It shall be not less than 0.015 nor more than 0.018 inch in thickness, and shall have a dull nonreflecting surface both inside and outside. The outside dimensions of the carton or tray shall not exceed 3-1/8 inches by 1-5/16 inches by 13/16 inch. The tuck-end flaps of the carton may be on the most convenient faces. After filling, the trays (when used) shall be overwrapped, and the cartons (when used) may be overwrapped, with a suitable water-vapor-resistant cellophane or waxed paper. The above packages shall be protected in such a manner that the contents are in prime condition at the time they are assembled and packed in the ration.

G-1a(2). Ration D, 2-ounce Bar:- The two (2) ounce D Bar shall not exceed 3-1/8 inches by 1-9/32 inches by 13/16 inch. It shall be tightly wrapped in an unbleached greaseproof paper having a minimum basis weight of not less than 25 pounds per ream (24 x 36--500), and a turpentine test of not less than 300 seconds (TAPPI 454 m-42). The paper shall be of such a quality as not to impart any off-flavors or odors to the product. Alternatively, the bar shall be packaged in a bag made of either Sylvania 450 PMS or duPont 450MST-54 cellophane with heat-sealed closures.

G-1b. Chewing Gum:- The individual sticks of gum shall be tightly wrapped in suitable papers which shall give some water-vapor protection and shall minimize flavor transmission. The paper shall have a dull nonreflecting surface.

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

G-1c(1) Two ounces shall be sealed in a bag made of Sylvania's 300 PMBS or duPont'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 PMS or 450 MST-54 cellophane. All seams and closures shall be tightly sealed against the transmission of water vapor.

G-1c(2) Alternatively, the fruit may be placed in a wrapper or liner made from waxed glassine or kraft and placed in a dull-colored tray or carton made of bending board of not less than 0.010 inch thick made from pulp or papers which are free of any objectionable materials which would contaminate or impart an odor or flavor to the product; or, placed directly in a hot waxed tray made from 0.016 inch thick, single bleached sulphite vat-lined solid manila board with both faces having a dull color produced by a nontoxic dye. This board shall be sufficiently treated so that it can be easily stripped from the product. The tray or carton shall then be wrapped and sealed with a sheet of 300 PMBS or 300 MSAT-82 cellophane then pasteurized and overwrapped as required in the preceding paragraph.

G-2. Labeling.-- The ink used on the labels or wrapping materials shall be odorless and nontoxic.

G-2a. Caramels.-- The two (2) ounce packages shall bear random printing which shall state: "Caramels," the net weight, ingredients, and the name and address of the manufacturer.

G-2b. D Bar.-- The wrapper shall be printed with the name of the product, the net weight, and the name and address of the manufacturer. It shall also bear the following: "Excessive heat may cause the surface of the bar to whiten. This does not affect the eating quality of the chocolate."

G-2c. Gum.-- Commercial labeling of the gum wrapper is satisfactory.

G-2d. Fruit Bars.-- The wrapped bars shall be labeled "Fruit Bar," and shall bear the net weight and the name and address of the manufacturer.

G-3. Packing.

G-3a. Domestic.-- Unless otherwise specified, the packages shall be packed in containers that comply with the requirements of Rule 40 or 41 of the Consolidated Freight Classification. Inner packing shall be adequate to insure arrival of the product at the point of assembly in prime condition.

G-3b. The following number of units shall be packed in the containers:

- Type I. - 500 units per shipping container.
- Type II. - in accordance with good commercial practice.
- Type III. - 250 units per shipping container.

G-4. Marking.

G-4a. Domestic.-- Unless otherwise specified, legible commercial marking of the shipping container is acceptable, provided that the following information is included:

C.Q.D. No. 22F



Name and type of product.

Number of units packed and net weight of each.

Contract or requisition number.

Name and address of manufacturer.



QUARTERMASTER CORPS
TENTATIVE
SPECIFICATION

C.I.Q.D. No. 22E
Amendment-1
March 5, 1943

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CONFECTION, GUM AND FRUIT COMPONENT

U. S. ARMY FIELD RATION K

Paragraph E-2f. Packaging shall be changed to read as follows:

E-2f. Packaging. Twelve (12) Type I tablets and four (4) Type II tablets or sixteen (16) tablets, mixed in the ratio of three Type I to one Type II, shall be packed into a tuck-end folding carton made from bending board of a quality not less than that of solid news board. This stock shall be free from any material which will impart off-flavors or odors to the contents. It shall be not less than .015 nor more than .018 inch in thickness and shall have a dull non-reflective surface both inside and outside. The outside dimensions of this carton shall not exceed 3-1/8 inches by 1-5/16 inches by 13/16 inch. The tuck-end flaps may be on the most convenient faces. The above package shall be protected in such a manner that the contents are in prime condition at the time they are assembled and packaged in the K Ration.

Paragraph E-2g. shall be deleted.

Paragraph E-2h. shall be deleted.

Paragraph E-2i. shall be changed to read as follows:

E-2i. The above packages of sixteen (16) tablets each shall bear random printing which shall state: "Malted Milk-Dextrose and Dextrose Candies", the net weight, ingredients, and the name and address of the manufacturer. The net weight of the assembly shall be not less than two (2) ounces.

Paragraph E-3. Type III. U. S. Army Field Ration D shall be changed to read as follows:

E-3. Type III. U. S. Army Field Ration D. Shall be manufactured to conform with Quartermaster Corps Tentative Specification for U. S. Army Field Ration D, except that the bar shall be not less than two (2) ounces net weight, and shall be tightly wrapped in a greaseproof wrapper of a quality which shall not impart off-flavors or odors to the product. This paper shall be made of a base stock not less than 25 pounds per ream (24 x 36 - 500) and shall be neutral in color and have a non-reflective surface. The two (2) ounce bar shall not exceed 3-1/8 inches by 1-9/32 inches by 13/16 inch in size.

QUARTERMASTER CORPS
TENTATIVE
SPECIFICATION

C.Q.D. No. 22E
July 29, 1942
Superseding
C.Q.D. No. 22D
May 27, 1942

CONFECTION, GUM AND FRUIT COMPONENT

U. S. ARMY FIELD RATION K

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 SS-S-31 - Salt; Table.
- Federal Specification JJJ-S-791 - Sugar; Beet or Cane, Type I.

B. TYPES AND GRADES.

B-1. Confection, gum and fruit component shall be of five types as follows:

- Type I. Malted Milk-Dextrose Tablets.
- Type II. Dextrose Tablets, Flavored.
- Type III. U. S. Army Field Ration D.
- Type IV. Chewing Gum.
- Type V. Fruit Bar.

B-2. Confection, gum and fruit component shall be of the grades indicated herein.

C. MATERIAL AND WORKMANSHIP.

C-1. Shall be prepared under strictly sanitary conditions and in accordance with best commercial practice.

D. GENERAL REQUIREMENTS.

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

D-2. Dextrose shall contain not more than 8.5 percent moisture, and, on a dry basis, it shall analyze not less than 99.8 percent dextrose.

D-3. Citric Acid shall be U. S. P.

D-4. Corn Syrup shall be of high commercial grade.

D-5. Ink used on labels or wrappers shall not impart any off-odors or flavors either to product within container so labeled or wrapped, or to other products intimately packaged with same.

E. DETAIL REQUIREMENTS.

E-1. Type I, Malted Milk-Dextrose Tablets. Shall be prepared according to best commercial practice from ingredients in the following proportions:



Dextrose.....	80.7 pounds
Cocoa.....	4.0 pounds
Malted Milk.....	15.0 pounds
Citric Acid.....	0.3 pounds
Salt.....	2.0 ounces

E-1a. Cocoa shall be made from the press cake of roasted beans not lower than Main Accra grade. It shall have a fat content of not less than 12 percent.

E-1b. Malted milk shall be of high commercial grade, and shall contain not less than 8.5 percent milk fat, not less than 11 percent lactose, not less than 15 percent total protein, not more than 0.2 percent fiber, and not more than 3 percent moisture.

E-1c. Salt shall conform with Federal Specification SS-S-31. (See paragraph A-1.)

E-1d. Tablets shall be pressed or stamped and shall be 3/4 inch square and 5/16 inch thick. Corners may be slightly rounded.

E-1e. Packaging. See paragraphs E-2f, E-2g, and E-2h, below.

E-2. Type II, Dextrose Tablets, Flavored. Shall be prepared according to best commercial practice from ingredients in the following proportions:

Dextrose Mixture.....	100 pounds
Cocoa Butter.....	18 ounces
Stearic Acid.....	7 ounces
Citric Acid.....	5.5 ounces
Oil of Lemon (five-fold).....	25 cubic centimeters
Oil of Orange.(five-fold).....	.6 cubic centimeters

Dextrose mixture may be prepared by mixing and drying dextrose with sufficient corn syrup of suitable gravity to provide a granular mixture. The moisture content of this granular mixture shall not exceed 1.7 percent and the corn syrup shall not exceed 6 percent, both based on the weight of finished Dextrose Mixture.

E-2a. Cocoa butter shall be of high commercial grade, pressed from chocolate liquor of roasted beans not less than Main Accra grade.

E-2b. Stearic Acid shall be U. S. P.

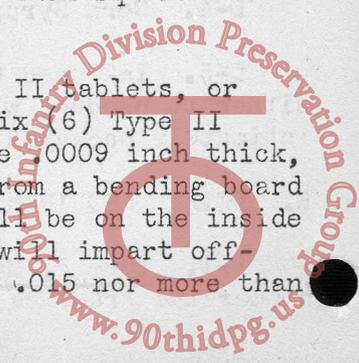
E-2c. Oil of Lemon shall be five-fold Oil of Lemon of high commercial grade.

E-2d. Oil of Orange shall be five-fold Oil of Orange of high commercial grade.

E-2e. Tablets shall be pressed or stamped and shall be 3/4 inch square and 5/16 inch thick. Corners may be slightly rounded.

E-2f. Packaging. Nine (9) Type I tablets and six (6) Type II tablets, or fifteen (15) tablets jumbled in the ratio of nine (9) Type I to six (6) Type II tablets shall be wrapped in moisture-proof heat-sealing cellophane .0009 inch thick, sealed and inserted into a reverse-tuck folding carton produced from a bending board of a quality not less than that of news-lined chip. The chip shall be on the inside of the carton. This stock shall be free from any material which will impart off-flavors or odors to the food contents. It shall be not less than .015 nor more than

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.018 inch in thickness, and it shall have a dull, non-reflecting surface, such as that obtained on news stock, kraft, or jute. The outside dimensions of this carton shall not exceed 3-15/16 inches in length, 1-1/8 inches in width, nor 7/8 inch in height. In lieu of wrapping the tablets before placing them in the carton, the tablets may be placed in the carton and the carton then overwrapped and sealed with not less than .0009 inch thick moisture-proof heat-sealing cellophane.

E-2g. In lieu of overwrapping individual packages with a moisture-vapor resistant film as described under paragraph E-2f, multiples of ten (10) individual packages of fifteen (15) tablets each may be assembled as a packaging unit and securely overwrapped and sealed in a suitable moisture-vapor protective barrier of cellophane, glassine or waxed paper. This wrapping material shall be of such composition that it will protect the contents against moisture-damage during shipment and storage.

E-2h. In lieu of the packages described under E-2f and E-2g above, the nine (9) Type I and six (6) Type II tablets may be packaged as follows:

The tablets shall be assembled face to face in units of three. Each unit shall be wrapped and sealed with moisture-proof heat-sealing cellophane at least .0009 inch in thickness.

Three (3) unit packs of three (3) Type I tablets and two (2) unit packs of three (3) Type II tablets, or five (5) unit packs of three (3) tablets each in which the tablets have been jumbled in the ratio of nine (9) Type I to six (6) Type II tablets shall be placed edge to edge in line in such a manner that they occupy a space not greater than 3-15/16 inches in length, 1-1/8 inches in width, and 7/8 inch in height. In this position the five (5) units shall be tightly overwrapped with a sheet of suitable waxed paper of at least 30 pounds in weight. The side seam and end closures shall be heat-sealed. In lieu of waxed paper, moisture-proof heat-sealing cellophane or its equivalent may be used.

E-2i. The above packages of fifteen (15) tablets each shall bear random printing which shall state: "Malted Milk-Dextrose and Dextrose Tablets", the net weight, and the name and address of the manufacturer. The net weight of the assembly shall be not less than two (2) ounces.

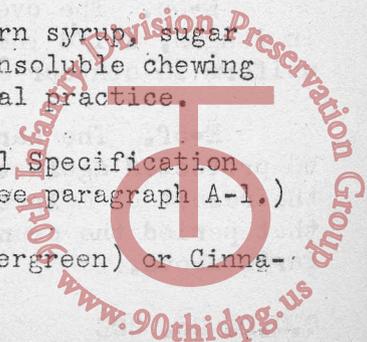
E-3. Type III, U. S. Army Field Ration D. Shall be manufactured to conform with Quartermaster Corps Tentative Specification for U. S. Army Field Ration D, except that the bar shall be not less than two (2) ounces net weight, and shall be tightly wrapped in a greaseproofed wrapper of a quality which will not impart off-flavors or odors. This paper shall be made of a base stock not less than 25 pounds per ream (24" x 36" x 500) and shall be neutral in color and have a non-reflective surface.

E-3a. Wrapper shall be printed or labeled with name of product, net weight and the name and address of manufacturer.

E-4. Type IV, Chewing Gum. Shall be a mixture of flavor, corn syrup, sugar with or without invert sugar, and no less than 17 percent water insoluble chewing gum base, and shall be processed in accordance with best commercial practice.

E-4a. The sugar used shall meet the requirements of Federal Specification JJJ-S-791 for Sugar; Beet or Cane, Type I as to quality only. (See paragraph A-1.)

E-4b. Flavors shall be Spearmint, Peppermint, Pepsin (Wintergreen) or Cinnamon as called for in the invitation for bids.



E-4c. The invert sugar used shall be of high commercial grade.

E-4d. Unwrapped product shall weigh not less than three (3) grams per stick.

E-4e. The product shall be wrapped securely so as to prevent flavor transmission and separation of wrapper from product during handling.

E-4f. Unwrapped product shall be of a size not exceeding the following dimensions: 2-7/8 inches long by 7/8 inch wide by 3/16 inch thick.

E-5. Type V, Fruit Bar. Shall consist of one or more of the following kinds as may be specified in the invitation for bids:

- a. Type A (Date)
- b. Type B (Mixed Fruits)

E-5a. Fruit Bar, Type A. Shall consist of dates, free from pits, packed with an average net weight of two (2) ounces per package. The dates shall be wrapped in a suitable material which will provide necessary protection against the transmission of moisture-vapor. After wrapping, each individual package shall be pasteurized under adequately controlled conditions so that the flavor and texture of the product will not be changed materially. The product shall not be chemically treated by sulfurizing or other preservatives. The moisture content shall not exceed 19 $\frac{1}{2}$ percent.

E-5b. Fruit Bar, Type B. Shall consist of a mixture of fruits (free from pits), corn syrup or dextrose, and/or sucrose in the following proportions:

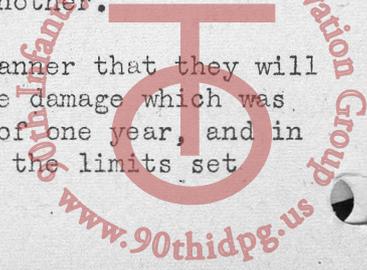
Apricots not less than 10 percent; Apples, if used, not more than 5 percent; Candied Orange Peel, if used, not more than 5 percent; and any or all of the following other ingredients: Peaches, Pears, Prunes, Dates, Raisins, Figs and Cherries. The fruits used shall be not less than choice quality, and the resulting mixture shall be well-flavored. The mixture may be cooked or dried, if necessary, and the moisture content of the finished product shall not exceed 20 percent. Two (2) ounce average net weight quantities of the product shall be wrapped in a suitable material which will provide necessary protection against the transmission of moisture-vapor. The wrapper shall be easily detachable from the bar and shall not impart any off-odor or flavor to the bar. After wrapping, each individual package shall be properly pasteurized.

E-5c. The wrapped bars, both Type A and Type B, shall be labeled "Fruit Bar", and shall bear the net weight and the name and address of the manufacturer.

E-5d. The total count of viable micro-organisms in Type V, Fruit Bars, shall not exceed 5,000 per gram (inclusive of molds, yeasts, and bacteria) and in no case will the yeasts exceed 500 per gram.

E-5e. The over-all dimensions of the package shall not exceed 3-15/16 inches in length, 1-1/8 inches in width, nor 7/8 inch in height. The package shall be uniform in contour and the surfaces shall be squared, one with another.

E-5f. The bars shall be processed and wrapped in such a manner that they will be protected against fermentation, infestation, and other storage damage which was the result of malprocessing or improper wrapping for the period of one year, and in that period the count of viable micro-organisms shall not exceed the limits set forth above.



F. METHODS OF SAMPLING, INSPECTION AND TESTS.

F-1. Unless otherwise specified in the invitation for bids, inspection for compliance with this specification shall be made at point of origin during process of manufacture and packing. Products inspected at origin shall be inspected for condition only 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, unless otherwise specified, shall be made in accordance with methods of the Association of Official Agricultural Chemists in effect on date of invitation for bids.

F-3. For the count of viable micro-organisms present in Type V, Fruit Bars, the bacteria shall be cultured on standard nutrient agar (final pH 6.8 plus or minus 0.1) and incubated at 37° C. for 48 hours. Molds and yeasts shall be cultured on potato dextrose agar (final pH 3.5 plus or minus 0.1), malt agar, wort agar, or other media giving comparable results, and incubated at 30° C. for 48 hours.

F-4. Awards will be made only after sample of product and package has been approved by the Subsistence Research Laboratory of the Chicago Quartermaster Depot.

G. PACKING AND MARKING.

G-1. Packing. Unless otherwise specified, the packages shall be packed for domestic shipment in standard commercial containers, so constructed as to insure acceptance by common or other carriers, for safe transportation, at the lowest rate, to the point of delivery.

- G-1a. Types I, II and III -- 500 units per shipping container.
- Type IV -- in accordance with standard commercial practice.
- Type V -- 250 units per shipping container.

G-2. Marking. All cartons shall be stenciled or printed on one end as follows:

Number of Units - Name of Product
Date (Month and Year)
Contract No.
Name and Address of Manufacturer.

