

QUARTERMASTER CORPS
TENTATIVE
SPECIFICATION

C.Q.D. No. 6D
Amendment-2
March 30, 1943

BREAD COMPONENT AND PACKAGING
Unit B - U. S. Army Field Ration C

The following changes shall be made in Quartermaster Corps Tentative Specification C.Q.D. No. 6D, dated December 4, 1942.

Page 3.

Paragraph G-1, Packaging, should be deleted, and the following substituted therefor:

G-1. Packaging. Each can shall contain one of the following groups of components:

Biscuits - $2\frac{1}{2}$ ozs.
Soluble Coffee - 1 can
Confections (Individually wrapped) - $\frac{3}{5}$ oz.
Sugar - 3 pressed tablets
Cigarettes - 3

Biscuits - $2\frac{1}{2}$ ozs.
Cocoa Beverage Powder - 1 unit
Confections (Individually wrapped) - $\frac{3}{5}$ oz.

Biscuits - $2\frac{1}{2}$ ozs.
Lemon Juice Powder Synthetic - 1 unit
Confections (Individually wrapped) - $\frac{3}{5}$ oz.
Sugar - 6 pressed tablets
or
Sugar - 1.2 ozs. granulated.
Cigarettes - 3

Cigarettes. Cigarettes shall be packaged, one row of three, either in a tuck-in or slide carton made from good quality cigarette carton board or a suitable paper, or in a cup made of dark colored paper, lined with a moisture-vapor-proof laminated glassine inner wrapper. The outer and inner liner shall be of a dark non-reflecting color. Each package of three cigarettes shall be individually and neatly wrapped and sealed with a sheet of either Sylvania's No. 300 PM Cit. cellophane or DuPont's 300 MST 58 cellophane. The moisture protection thus afforded the cigarettes shall be equal to that provided in standard commercial packages. The overall dimension of the completed package shall be not greater than 2.717" in length, 0.984" in width, and 0.315" in thickness. The cigarette shall be of standard commercial manufacture except that the length shall be approximately 68 millimeters.



QUARTERMASTER CORPS
TENTATIVE
SPECIFICATION

C.Q.D. No. 6D
Amendment-1
December 14, 1942

BREAD COMPONENT AND PACKAGING
Unit B - U. S. Army Field Ration C.

The following changes shall be made in Quartermaster Corps Tentative Specification C.Q.D. No. 6D, dated December 4, 1942.

Page 2.

E. DETAIL REQUIREMENTS.

E-1. Biscuits. Delete Invert sugar 8.5 pounds, and substitute therefore: Invert sugar 5.5 pounds.

Page 4.

G-4. Marking. Delete 1.12 cu. ft., and substitute therefore:
_____ cu. ft.

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QUARTERMASTER CORPS
TENTATIVE
SPECIFICATION

C.Q.D. No. 6D
December 4, 1942
Superseding
C.Q.D. No. 6C
July 10, 1942

BREAD COMPONENT AND PACKAGING
Unit B - 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 SS-S-31 - Salt; Table.
Federal Specification EE-S-571 - Soda; Baking.
Federal Specification JJJ-S-791 - Sugar; Beet or Cane.

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 dated August 20, 1942, "Milk, Dry, Powdered; Skimmed and Whole."

B. TYPE AND GRADE.

B-1. Shall be of the type and grade indicated herein.

C. MATERIAL AND WORKMANSHIP.

C-1. Material.

C-1a. The flour used shall be soft wheat flour, not lower than a "straight" grade milled from No. 2 grade wheat or better.

C-1b. The whole wheat flour used shall be entire wheat flour freshly milled from No. 2 grade wheat or better.

C-1c. The invert sugar used shall be best commercial quality.

C-1d. The powdered milk used shall meet the requirements of Quartermaster Corps Tentative Specification dated August 20, 1942, for Type I Milk, Dry, Powdered, Skimmed and Whole.



C-1e. The shortening used shall be hydrogenated vegetable shortening with or without the addition of a suitable stabilizing agent and shall have an active oxygen keeping test of 100 hours minimum and shall retain satisfactory flavor after heating to a temperature of 400 degrees F.

C-1f. The sugar shall meet the requirements of Federal Specification JJJ-S-791 for Type I sugar.

C-1g. The tartaric acid used shall be U. S. P. grade.

C-1h. The soda used shall meet the requirements of Federal Specification EE-S-571.

C-1i. The malt, if used, shall be of best commercial grade.

C-2. Workmanship. Shall be prepared in accordance with good commercial practice, under strictly sanitary conditions.

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. DETAIL REQUIREMENTS.

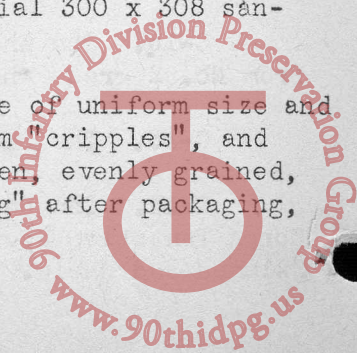
E-1. Biscuits. The product shall be prepared from ingredients in the following proportions:

Flour, soft wheat	75	pounds
Flour, whole wheat	25	pounds
Shortening	12	pounds
Sucrose	5	pounds
Invert sugar	8.5	pounds
Milk, dry, powdered, skimmed	8.0	pounds
Malt (Optional)	3.5	pounds
Salt	1.5	pounds
Soda, tartaric acid and/or other leavening agents, according to good commercial practice.		

E-2. The finished product shall contain not more than 7 percent moisture.

E-3. The individual biscuits shall be circular in shape, shall weigh approximately 15 grams each and shall be approximately four-tenths (.4) inch thick. When five (5) biscuits are stacked one on top of the other, face to back, they shall measure not less than 1-3/4 inches nor more than 2 inches in height. The diameter shall be such that the biscuit will fit snugly into a commercial 300 x 308 sanitary can.

E-4. The biscuits shall be uniformly well baked, shall be of uniform size and thickness, with clean cut edges, shall be reasonably free from "cripples", and shall be free from excessive dusting flour. They shall be open, evenly grained, reasonably tender and crisp, be reasonably free from "checking" after packaging, and shall have a characteristic and appetizing flavor.



F. METHODS OF INSPECTION AND TEST.

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

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.

F-3. The active oxygen keeping test shall be conducted by the method of King, Roschen, and Irwin, described in "Oil and Soap", Volume 10, No. 6, Pages 105 to 109, (June 3, 1933).

F-4. Where applicable, the methods employed for testing packaging materials shall be those currently adopted by the Technical Association of the Pulp and Paper Industry (TAPPI).

F-5. An award for the B Unit of Field Ration C will be made only after samples of the product have been submitted and approved by the Subsistence Research Laboratory, Chicago Quartermaster Depot, Chicago, Illinois.

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

G-1. Packaging. The components of the "B" Unit shall be packed and hermetically sealed in key opening cans, size 300 x 308. The can bodies shall be made of electrolytic tin plate (0.5 lbs. tin per base box) (commercial tinplate may be used until present stocks are exhausted). The ends may be made of: (1) bonderized plate enameled on both sides, (2) misprinted commercial plate with printed areas reversed so as to be on the inside surface of the ends, or (3) electrolytic tin plate of the same grade as above. All cans shall be outside lacquered, both bodies and ends, with corrosion resistant gold lacquer.

Each can shall contain not less than $2\frac{1}{2}$ ozs. biscuit; one unit of soluble coffee or soluble coffee product, or one unit of cocoa beverage powder, or one unit of synthetic lemon powder; sugar as indicated below; and $\frac{3}{5}$ oz. of individually wrapped confections. Those cans which include synthetic lemon powder shall have either six (6) pressed sugar tablets or a package containing 1.2 ounces of granulated sugar; those cans which include coffee shall have three (3) pressed sugar tablets; those cans which include cocoa beverage powder shall not include sugar.

In assembling the contents of the cans including coffee, a grease resistant glassine disc shall be placed between the top biscuit and the sugar tablets.

In assembling the contents of the cans which include the synthetic lemon powder, the package of beverage shall be placed between the top biscuit and the sugar. If sugar tablets are used in this assembly in lieu of granular sugar, a glassine disc shall be placed over the top biscuit.

The glassine discs specified above shall have a diameter not less than that of the biscuits, shall weigh not less than 32 pounds per ream (24" x 36" - 500) and shall have a grease resistance (T454M-42 TAPPI) of not less than 600 seconds.

G-2. Labeling. Each can shall have lithographed on one end the following:

U. S. ARMY FIELD RATION C

B UNIT

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courtesy of the Quartermaster Museum, Ft. Lee, Virginia

A suitable abbreviation of the contractor's name and the date of packing shall be embossed in one end of the can. The beverage component shall be identified by letters embossed under the packing date as follows:

Coffee or soluble coffee product C
Synthetic lemon powder L
Cocoa beverage CB

For example, John Doe and Company, packed January 1943, containing cocoa beverage would appear as:

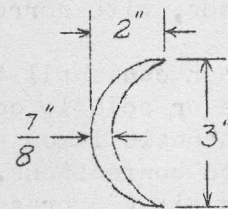
JD 1-43
CB

G-3. Packing. Unless otherwise specified two tiers of 24 cans each shall be packed in nailed, wooden boxes, complying with Quartermaster Corps Tentative Specification OQMG No. 12-A. The two tiers shall be separated by a chip board pad not less than 0.040" thick with not less than a No. 2 finish (National Paper Board Association Standard, July 1, 1934). The nailed, wooden box shall have inside dimensions of 18" x 12" x 7 1/8", with a tolerance of plus or minus 1/16 of an inch. The ends of the boxes shall be manufactured of lumber 5/8 of an inch thick, regardless of the wood group to which it belongs. The tops of the boxes shall not be nailed in place by the packer, but the boxes shall be either temporarily closed, or they shall be shipped with their covers separate as specified in the invitation for bids. Each box shall contain not more than one type of beverage component.

G-4. Marking. Ink used for marking shall take on wood and shall be water-fast and sunfast.

All boxes shall be stenciled or printed on both ends as follows:

U. S. Army Field Ration C
8 cans Meat and Beans
8 cans Meat and Vegetable Hash
8 cans Meat and Vegetable Stew
24 cans Bread Unit
1.12 cu. ft. Gross _____ lbs.



The container shall be printed on one side panel as follows:

48 B Units, Ration C (Abbreviation for beverage)
Contract Number

The printing on the side of the case shall be in bold letters no more than 1/2" in height. The designation of the Beverage component appearing after the words "Ration C" shall be "C", "L", or "CB", depending on the beverage component packed.

The contract number shall be given without the words "Contract Number".

