



UNITIZED GROUP RATION – EXPRESS™ (UGR-E™)

PURPOSE:

The UGR-E™ is designed to provide a complete, hot meal for up to 18 Warfighters in remote locations where group field feeding would not otherwise be possible. It is a compact, self contained module that does not require cooks or a field kitchen for preparation. With the simple pull of a tab, the food is heated in 30-45 minutes and is served in trays to Warfighters like a cook-prepared meal.



CHARACTERISTICS:

One UGR-E™ module provides all of the items necessary for a complete meal to serve up to 18 Warfighters, including group serving polymeric trays, drink pouches, snacks/candies, compartmented dining trays, disposable eating and serving utensils, condiments, beverage bases, napkins, wet-naps, and trash bags. Like the UGR-H&S™, this “Kitchen in a Carton®” provides an entrée, starch, vegetable, and dessert, all of which use polymeric tray containers. The technology supporting this ration is a safe, exothermic chemical reaction similar to that of the Flameless Ration Heater for the MRE™. Heaters are sandwiched between the four polymeric trays. With the pull of a tab, a saline solution is distributed to the heaters and the reaction is initiated. A UGR-E™ module (including enhancement box) is shelf stable for a minimum of 18 months at 80°F (27°C). One pallet contains 18 UGR-E™ modules, with 3 layers of 6 modules per layer.



- Average Weight/Module: 43 pounds (20 kg)
- Cube/Module: 1.9 cubic feet (.05 cubic meters)

NUTRITIONAL DATA:

Each meal provides an average of 1300 kilocalories (12% protein, 38% fat, 50% carbohydrate).

PREPARATION REQUIREMENTS:

Warfighters simply follow the set-up instructions included in each module for arranging the heater trays and pull tab. Once set up is complete, the tab is pulled and the meal is ready in 30-45 minutes. After the food is ready, the heaters continue to provide heat, maintaining the food temperature.



COMMENTS:

The UGR-E™ provides the capability for group field feeding when access to other UGRs™ is not available — it is not meant to take the place of the UGR-H&S™ or the UGR-A™. This ration is the result of innovative engineering aimed at providing the morale boosting benefits of a group meal to Warfighters when the logistics system does not provide for food service equipment and cooks or when it is impractical and unsafe to provide hot food to remote units via insulated food containers. The ultimate capability provided by the UGR-E™ is that it offers an alternative to individual meals as the sole source of subsistence in austere, remote locations. As with other UGRs™, the UGR-E™ is part of the Fielded Group Ration Improvement Project. Two new breakfast and two new lunch/dinner menus were added to the ration in 2008. In 2011, the Joint Services Operational Rations Forum approved the inclusion of the Self Heating Boil in Bag Egg Module, which along with the Hot Beverage Box, will provide additional capabilities to the breakfast modules. Future improvements to this ration include alternative chemical heating technologies, activators, and heater tray materials.



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BREAKFAST:

MENU 1

Cream gravy w/ground beef, Sliced ham, Biscuit, Raspberry swirls w/icing, Caramel apple bar, Blueberry granola, Orange juice

MENU 2

Corned beef hash, Pork sausage links, Breakfast cake, Blueberry dessert, Mini First Strike® Bar (cran-raspberry), Dairy shake, Grape juice

MENU 3

Cream gravy w/ground beef, Turkey sausage links, Biscuit, Blueberry breakfast cake, Mini First Strike® Bar (apple-cinnamon), Blueberry granola, Orange juice

MENU 4

Cream gravy w/ground pork sausage, Corned beef hash, Apple-cinnamon breakfast cake, Apple dessert, Mini First Strike® Bar (mocha), Grape juice

LUNCH/DINNER:

MENU 1

Pasta & sausage, Peas, Spice cake w/icing, Twizzlers® Nibs® (Cherry Bits), Butter Buds®, Italian seasoning, Dairy shake, Sugar free beverage

MENU 2

Chicken breast w/gravy, Corn, Cornbread w/sausage stuffing, Devil's fudge cake w/icing, Dried cranberries, Butter Buds®, Drink pouch (asst. flavors)

MENU 3

Burgundy beef stew, Green beans, White rice, Walnut tea cake, M&Ms®, Vanilla pudding, Butter Buds®, Vegetable seasoning, Sugar free beverage

MENU 4

BBQ pulled pork, Macaroni & cheese, Corn, Dulce de leche cake, Reese's Pieces®, Butter Buds®, Drink pouch (asst. flavors)

MENU 5

Szechwan chicken, Brown rice, Carrots, Caramel chocolate chip cookie, Chocolate covered coffee beans, Butter Buds®, Drink pouch (asst. flavors), Sugar free beverage

MENU 6

Spaghetti w/meatballs, Green beans, Lemon cake w/icing, Raisin nut mix w/chocolate discs, Butter Buds®, Italian seasoning, Dairy shake, Sugar free beverage

MENU 7

Pork carnitas, Brown rice, Corn, Dulce de leche cake, Beef jerky, Vanilla pudding, Butter Buds®, Sugar free beverage

MENU 8

Chicken pot pie filling, Mashed potatoes w/poultry gravy, Green beans, Apple scone w/icing, Twizzlers® Nibs® (Cherry Bits), Butter Buds®, Vegetable seasoning, Dairy shake, Sugar free beverage

HOLIDAY MEAL

Meal now contains, White Meat Turkey Slices, Green Beans, Mashed Potatoes with Chicken Gravy, and Sweet Potato Casserole

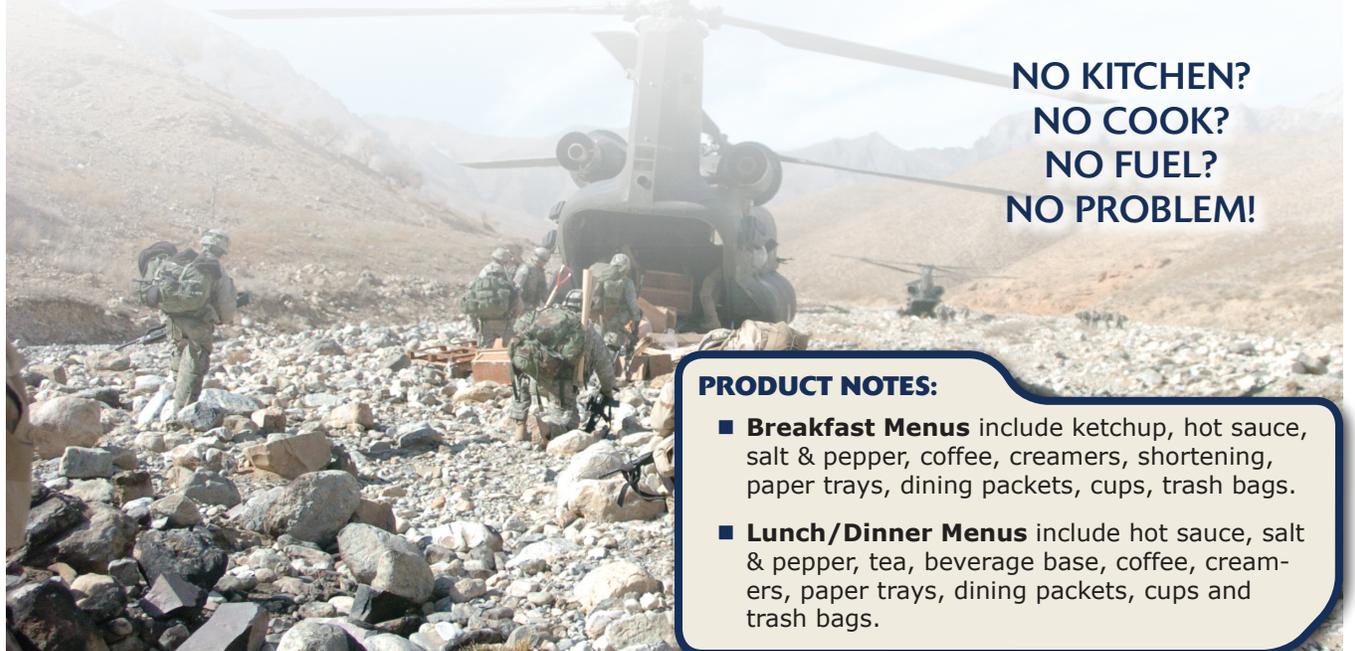
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**NO KITCHEN?
NO COOK?
NO FUEL?
NO PROBLEM!**

PRODUCT NOTES:

- **Breakfast Menus** include ketchup, hot sauce, salt & pepper, coffee, creamers, shortening, paper trays, dining packets, cups, trash bags.
- **Lunch/Dinner Menus** include hot sauce, salt & pepper, tea, beverage base, coffee, creamers, paper trays, dining packets, cups and trash bags.