MILITARY SPECIFICATION

MILK PRODUCT, DRY, NONFAT, COCOA FLAVORED, COLD-WATER DISPERSIBLE

This specification has been approved by the Department of Defense and is mandatory for use by the Departments of the Army, the Navy, and the Air Force.

1. SCOPE

1.1 This specification covers a dry, nonfat, cocoa flavored milk product which is readily dispersible in cold water for use by the Armed Forces as an item of limited issue (see 6.1).

2. APPLICABLE DOCUMENTS

2.1 The following specifications and standards, of the issues in effect on date of invitation for bids, form a part of this specification:

SPECIFICATIONS

Federal
PPP-B-566 — Boxes, Folding, Paperboard.
PPP-B-585 — Boxes; Wood, Wire-bound.
PPP-B-621 — Boxes; Wood, Nailed and Lock-Corner.
PPP-B-636 — Boxes, Fiber.

STANDARDS

Military
MIL-STD-105 — Sampling Procedures and Tables for Inspection by Attributes.
MIL-STD-109 — Inspection Terms and Definitions.

(Copies of specifications and standards required by contractors in connection with specific procurement functions should be obtained from the procuring activity or as directed by the contracting officer.)

2.2 Other publications. The following documents form a part of this specification. Unless otherwise indicated, the issues in effect on date of invitation for bids shall apply:

U. S. DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE
MIL-M-35018A

(Application for copies should be addressed to the Superintendent of Documents U. S. Government Printing Office, Washington 25, D. C.)

ASSOCIATION OF OFFICIAL AGRICULTURAL CHEMISTS

Official Methods of Analysis.

(Application for copies should be addressed to the Association of Official Agricultural Chemists, Box 540, Benjamin Franklin Station, Washington 4, D. C.)

AMERICAN PUBLIC HEALTH ASSOCIATION

Standard Methods for the Examination of Dairy Products.

(Application for copies should be addressed to the American Public Health Association, 1790 Broadway at 58th St., New York 19, N. Y.)

U. S. DEPARTMENT OF AGRICULTURE


(Application for copies should be addressed to the U. S. Department of Agriculture, Agricultural Marketing Service, Dairy Division, Washington 25, D. C.)

THE QUARTERMASTER FOOD AND CONTAINER INSTITUTE FOR THE ARMED FORCES

Quartermaster Food & Container Institute for the Armed Forces Test for Determining Rate of Dispersion of Dry Milk and Milk Products, Modification No. 1.

(Application for copies should be addressed to the Quartermaster Food and Container Institute for the Armed Forces, Food Division, Chicago Administration Center, 1819 West Pershing Road, Chicago 9, Ill.)

3. REQUIREMENTS

3.1 Qualification. See 6.3 for additional information. Cocoa flavored nonfat, dry milk product furnished under this specification shall be a product which complies with the requirements specified herein, and has been tested and passed the tests specified in 4.3.

3.2 Material.

3.2.1 Cocoa. Cocoa powder shall be from nibs of mature, well fermented, roasted cocoa beans which have been properly dried and cured. The cocoa may be mildly alkalized in accordance with the definitions and standards of the Federal Food and Drug Administration. The cocoa shall contain at least 10 percent cocoa butter. Chemically extracted cocoa, in part or in whole, will not be acceptable. When 50 grams of the cocoa powder are suspended in 250 ml. of petroleum ether, 99 ½ percent of the powder shall pass through a U. S. Standard No. 60 sieve and not less than 99 percent of the powder shall pass through a U. S. Standard No. 200 sieve.

3.2.2 Sugars. Sugars shall be sucrose (either cane or beet sugar), invert sugar, or corn sugar of food grade, either dry or in liquid form.

3.2.3 Lactose. Lactose shall be of food grade or better.

3.2.4 Milk. Milk used shall be either nonfat dry milk or nonfat fluid milk complying with 3.2.4.1 or 3.2.4.2.

3.2.4.1 Nonfat dry milk. Nonfat dry milk, at the time of use, shall conform to the quality requirements of U. S. Extra Grade as defined in U. S. Standards for Grades of Nonfat Dry Milk Solids, and it shall be free from stale or other objectionable flavors or odors. In addition, the direct microscopic clump count shall not exceed 75 million per gram. The milk shall be spray dried not more than 60 days prior to the time of manufacture of the product in which this ingredient is used.

3.2.4.2 Nonfat fluid milk. Fluid skim milk or concentrated skim milk shall be produced from whole milk which complies with the quality requirements for class 2 milk outlined in U. S. Department of Agriculture
publication entitled Minimum Specification for Approved Plants Manufacturing, Processing and Packaging Dairy Products, up to and including the pasteurization requirements, and from which the milk fat has been removed by plant separation.

3.2.5 Salt. Salt shall be sodium chloride of food grade quality and it shall be free from extraneous matter. Iodized salt shall not be used.

3.2.6 Flavoring. Vanilla extract, pure vanilla sugar, vanillin, ethyl vanillin, or combinations of 2 or more of these, may be used.

3.2.7 Stabilizers. Stabilizers, if used, shall be food grade vegetable gums or any other food grade stabilizers that are normally used in the preparation of this product.

3.2.8 Stabilizing salts or dispersing agents. Stabilizing salts or dispersing agents, when used, shall be mineral salts of food grade or better, and may be disodium phosphate, sodium citrate, sodium hexametaphosphate, or other suitable agents.

3.2.9 Emulsifiers. Emulsifiers shall be food grade lecithin or other suitable emulsifiers of food grade or better.

3.3 Preparation. The product shall be prepared by combining any or all of the ingredients specified in 3.2. The ingredients may be mixed in whole or in part before dehydrating some or all of the milk. The mixture may be partially rehydrated and redried in order to improve the characteristics of the product.

3.4 Formulation. The finished product shall contain not less than 42 percent nonfat milk solids and may contain added lactose to the extent of 10 percent by weight of the finished product.

3.5 Finished product.

3.5.1 Flavor and appearance. The finished product shall be free from stale, scorched, or other objectionable flavors and odors, and when reconstituted with hot or cold water, the product shall possess a palatable, cocomilk flavor, odor, and color. The dry product shall be reasonably uniform in appearance, free from lumps that do not fall apart under light pressure, and free from foreign material.

3.5.2 Analytical requirements. The finished product shall comply with the following analytical requirements:

   Protein—Not less than 16.0 percent.
   Moisture—Not to exceed 3.0 percent.
   Standard bacterial plate count—Not to exceed 50,000 per gram.
   Coliform count—Not to exceed 90 per gram.

3.5.3 Dispersibility performance. When tested in 40°F. water as specified in 4.3.3, the product shall have a minimum dispersibility performance of 43.

3.6 Qualification requirements. In addition to finished product requirements, qualification samples shall meet the requirements of 3.6.1 and 3.6.2. Product procured under this specification, which does not meet these requirements, shall be considered unsatisfactory and shall necessitate requalification of the product.

3.6.1 Palatability. When tested as specified in 4.3.4, the product shall be of a palatability equal to or better than the product previously qualified.

3.6.2 Stability. When tested as specified in 4.3.5, the product shall not develop stale or otherwise undesirable off-flavors.

3.7 Sanitary requirements. The plant, receiving stations, equipment, operations, personnel and transportation facilities shall meet the requirements specified in U. S. Department of Agriculture publication en-
DEPARTMENT OF DEFENSE

MIL-M-35048
27 JUNE 1960

MILITARY SPECIFICATION

MEAL, COMBAT, INDIVIDUAL

This specification has been approved by the Department of Defense and is mandatory for use by the Departments of the Army, the Navy, and the Air Force.

1. SCOPE

1.1 This specification covers the components and packaging and packing requirements for meals to be used by the Armed Forces for subsisting personnel individually when organized kitchens are not available. Each case contains 12 meals, each of a different menu.

2. APPLICABLE DOCUMENTS

2.1 The following specifications and standards, of the issues in effect on date of invitation for bids, form a part of this specification to the extent specified herein:

SPECIFICATIONS

FEDERAL

QQ-S-781 — Strapping, Flat; Steel.

QQ-S-790 — Steel Strapping, Round (Bare and Zinc-Coated).

UU-P-31 — Paper; General Specifications and Methods of Testing.

UU-P-556 — Paper, Toilet Tissue.

PPP-B-566 — Boxes, Folding, Paperboard.

PPP-B-636 — Boxes, Fiber.

PPP-C-96 — Cans, Metal, 28 Gage and Lighter.

MILITARY


MIL-B-117 — Bags, Interior Packaging.

MIL-B-1497 — Labeling of Metal Cans for Subsistence Items.

MIL-P-1501 — Packaging and Packing of Canned Subsistence Items, Overseas Shipment.

MIL-C-10506 — Coatings, Exterior, for Tinned Food Cans.

(Specifications and publications applicable to individual components are referred to in 3.5 and shall be of the issues in effect on date of invitation for bids.)

FSC 8970
2.2 Other publications. The following documents form a part of this specification to the extent specified herein. Unless otherwise indicated, the issue in effect on date of invitation for bids shall apply.

AMERICAN SOCIETY FOR TESTING MATERIALS

Book of Standards.

(Aplication for copies should be addressed to the American Society for Testing Materials, 1916 Race St., Philadelphia 3, Pa.)

TECHNICAL ASSOCIATION OF THE PULP AND PAPER INDUSTRY

T-410 Basic Weight of Paper.
T-454 Turpentine Test for Grease Resis­tance of Paper.

(U. S. DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE


(Application for copies should be addressed to the Superintendent of Documents, Government Printing Office, Washington 25, D. C.)

3. REQUIREMENTS

3.1 Preproduction sample approval. When specified (see 6.1), a sample of the finished product shall be submitted to the contracting officer for approval before production is commenced.

3.2 All components shall be packaged and assembled under strictly sanitary conditions and by such methods as will produce the best possible finished products consistent with the material requirements specified in the following paragraphs.

3.3 All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and General Regulations for Its Enforcement.

3.4 Menus. The meals shall be packaged in 12 menus as specified in table I under menus 1 through 12. Alternatively, when specified (see 6.1), menus 1a through 4a, as shown in table I, may be substituted for menus 1 through 4, respectively.

3.5 Components. The meal, combat, individual, shall consist of components in menus as specified in table I.
## Table I. Components of meal, combat, individual

<table>
<thead>
<tr>
<th>Product</th>
<th>Container</th>
<th>Minimum net weight (ounces)</th>
<th>Related specification, identification, and referenced paragraphs of this specification</th>
<th>Menu number and items per menu</th>
<th>Alternative menus</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beans with frankfurter chunks in tomato sauce</td>
<td>300 x 308</td>
<td>11.50</td>
<td>MIL-B-1055 and par. 3.6.1</td>
<td></td>
<td>1</td>
</tr>
<tr>
<td>Beef spiced with sauce</td>
<td>300 x 200</td>
<td>5.50</td>
<td>MIL-B-3827 and par. 3.6.1</td>
<td></td>
<td>1</td>
</tr>
<tr>
<td>Beefsteak</td>
<td>300 x 200</td>
<td>5.50</td>
<td>MIL-B-1072 and par. 3.6.1</td>
<td></td>
<td>1</td>
</tr>
<tr>
<td>Beefsteak and potatoes with gravy</td>
<td>300 x 308</td>
<td>11.50</td>
<td>MIL-B-3877 and par. 3.6.1</td>
<td></td>
<td>1</td>
</tr>
<tr>
<td>Chicken and noodles</td>
<td>300 x 200</td>
<td>5.50</td>
<td>MIL-C-11076 and par. 3.6.1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Chicken, boned</td>
<td>300 x 200</td>
<td>5.75</td>
<td>MIL-C-1058, type III, and par. 3.6.1</td>
<td></td>
<td>1</td>
</tr>
<tr>
<td>Ham and eggs, chopped</td>
<td>300 x 200</td>
<td>5.50</td>
<td>MIL-H-1038 and par. 3.6.1</td>
<td></td>
<td>1</td>
</tr>
<tr>
<td>Ham and lima beans</td>
<td>300 x 308</td>
<td>11.50</td>
<td>MIL-H-619 and par. 3.6.1</td>
<td></td>
<td>1</td>
</tr>
<tr>
<td>Ham, fried</td>
<td>300 x 200</td>
<td>5.50</td>
<td>MIL-H-1071 and par. 3.6.1</td>
<td></td>
<td>1</td>
</tr>
<tr>
<td>Meatballs with beans in tomato sauce</td>
<td>300 x 308</td>
<td>12.00</td>
<td>MIL-M-3015 and par. 3.6.1</td>
<td></td>
<td>1</td>
</tr>
<tr>
<td>Pork steak</td>
<td>300 x 200</td>
<td>5.50</td>
<td>MIL-P-1069 and par. 3.6.1</td>
<td></td>
<td>1</td>
</tr>
<tr>
<td>Turkey loaf</td>
<td>300 x 200</td>
<td>5.75</td>
<td>MIL-T-3899 and par. 3.6.1</td>
<td></td>
<td>1</td>
</tr>
<tr>
<td>Apricots ¹ or Peaches ² or Pears ³ or Fruit cocktails ³</td>
<td>300 x 200</td>
<td>6.00*</td>
<td>Z-A-631, style I(a), and par. 3.6.1</td>
<td>1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td>
<td>1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1</td>
</tr>
</tbody>
</table>

APPENDIX A-82

MIL-M-35048
<table>
<thead>
<tr>
<th>Product</th>
<th>Container</th>
<th>Minimum net weight (ounces)</th>
<th>Related specification, identification, and referenced paragraphs of this specification</th>
<th>Menu number and items per menu</th>
<th>Alternative menus</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apricots 1 or Peaches 1 or Pears 2</td>
<td>211 x 304</td>
<td>8.00</td>
<td>Z-A-631, style I(a), and par. 3.6.1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit cocktail 2</td>
<td>211 x 304</td>
<td>8.00</td>
<td>Z-P-201, type I, style 2 or 3, and par. 3.6.1</td>
<td>1 1 1 1</td>
<td></td>
</tr>
<tr>
<td>Bread 3</td>
<td>300 x 200</td>
<td>1.75</td>
<td>MIL-B-1070 and par. 3.6.1</td>
<td>1 1 1 1</td>
<td></td>
</tr>
<tr>
<td>Date pudding 3 or Fruitcake 1</td>
<td>300 x 200</td>
<td>4.75</td>
<td>MIL-P-1499, type II, and par. 3.6.1</td>
<td>1 1 1 1</td>
<td></td>
</tr>
<tr>
<td>Pecan cake roll 3 or Pound cake 3</td>
<td>300 x 200</td>
<td>4.00</td>
<td>MIL-P-35000 and par. 3.6.1</td>
<td>1 1 1 1</td>
<td></td>
</tr>
<tr>
<td>Peanut butter (stabilized, fortified)</td>
<td>211 x 011</td>
<td>1.50</td>
<td>Z-P-196, type I or II, color (a), grade A, and par. 3.6.1</td>
<td>1 1 1 1</td>
<td></td>
</tr>
<tr>
<td>B-1 unit 4 or B-2 unit 5 or B-3 unit 5 or B-1a unit 5</td>
<td>300 x 308</td>
<td>...</td>
<td>Table II and par. 5.1.2</td>
<td>1 1 1 1</td>
<td></td>
</tr>
<tr>
<td>Spoon, plastic</td>
<td>...</td>
<td>...</td>
<td>MIL-S-676 and pars. 3.6.4, 5.1.3.1 and 5.1.3.2</td>
<td>1 1 1 1 1 1 1 1 1</td>
<td></td>
</tr>
<tr>
<td>Accessory packet</td>
<td>...</td>
<td>...</td>
<td>Table IV and par. 5.1.1</td>
<td>1 1 1 1 1</td>
<td></td>
</tr>
<tr>
<td>Opener, can, folding</td>
<td>...</td>
<td>...</td>
<td>MIL-O-20582 and 5.2.1</td>
<td>4 per case</td>
<td></td>
</tr>
</tbody>
</table>

* Minimum drained weight, 8.4 ounces.

1 To be procured in equal quantities and randomly assembled into the meal packets so as to have a uniform distribution. All fruits shall be packed in heavy syrup, and shall be choice (grade B) or better as defined in the applicable specification.

2 To be procured in equal quantities and randomly assembled into the meal packets so as to have a uniform distribution.
### 3.5.1 B units

The B units shall consist of components as specified in table II. Alternatively, when specified (see 6.1), B-1a unit, as shown in table II, may be substituted for B-1 unit.

#### TABLE II. Components of B-unit

<table>
<thead>
<tr>
<th>Product</th>
<th>Minimum net weight (ounces)</th>
<th>Related specification and identification</th>
<th>Number per unit</th>
<th>Alternative unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Candy, coconut disk</td>
<td>1.50</td>
<td>MIL-C-10928, style 2 type III, class 1</td>
<td>B-1 1 B-2 1 B-3 1 B-1a 1</td>
<td>B-1 1</td>
</tr>
<tr>
<td>or</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chocolate fudge disk</td>
<td>1.75</td>
<td>Type III, class 6</td>
<td>B-1 1 B-2 1 B-3 1 B-1a 1</td>
<td>B-1 1</td>
</tr>
<tr>
<td>or</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Enriched sweet chocolate</td>
<td>1.00</td>
<td>Type XII</td>
<td>B-1 2 B-2 2 B-3 2 B-1a 2</td>
<td>B-1 2</td>
</tr>
<tr>
<td>disk</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>or</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vanilla cream disk</td>
<td>1.75</td>
<td>Type III, class 7</td>
<td>B-1 1 B-2 1 B-3 1 B-1a 1</td>
<td>B-1 1</td>
</tr>
<tr>
<td>or</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cocoa beverage powder (envelope)</td>
<td>1.50</td>
<td>MIL-C-3031, type I, class I</td>
<td>B-1 1 B-2 1 B-3 1 B-1a 1</td>
<td>B-1 1</td>
</tr>
<tr>
<td>Cookie, sandwich</td>
<td>0.76</td>
<td>MIL-C-1048, type I, or II</td>
<td>B-1 3 B-2 3 B-3 3 B-1a 3</td>
<td>B-1 3</td>
</tr>
<tr>
<td>Crackers</td>
<td>0.35</td>
<td>MIL-C-1324, class S, size A</td>
<td>B-1 8 B-2 8 B-3 8 B-1a 8</td>
<td>B-1 8</td>
</tr>
<tr>
<td>Cheese spread, cheddar</td>
<td>37 grams</td>
<td>MIL-C-595, type II, classes 1, 2, 3, or 4</td>
<td>B-1 1</td>
<td>B-1 1</td>
</tr>
<tr>
<td>(211 x 011)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jam (preserves) fruit</td>
<td>1.50 (211 x 011)</td>
<td>Z-J-96, type I</td>
<td>B-1 1</td>
<td>B-1 1</td>
</tr>
<tr>
<td>Peanut butter (stabilized, fortified)</td>
<td>1.50 (211 x 011)</td>
<td>Z-P-196, type I or II, color (a), grade A</td>
<td>B-1 1</td>
<td>B-1 1</td>
</tr>
</tbody>
</table>

1. To be procured in equal proportions and assembled in the B-l (or B-la) units so as to have a uniform distribution; B-l (or B-la) units to be assembled into the meals at random.
2. To be procured in equal quantities, only one type of cookie to be packaged in a B-8 unit; B-8 units to be assembled into the meals at random.
3. Classes 1, 2, 3, and 4 cheese spread to be procured in equal quantities and assembled in the B-2 units so as to have a uniform distribution; B-2 units to be assembled into the meals at random.

#### 3.5.2 Accessory packet

The accessory packet shall contain the components specified in table III.

#### 3.6 Exceptions and additions to referenced specifications

#### 3.6.1 Packaging and labeling

Packaging and labeling shall be as specified in the applicable specifications listed in 3.5 with the following exceptions:

**3.6.1.1 Meat units**

The following directions for heating shall be included on all meat-unit cans:

**TO HEAT**

Submerge closed can in boiling water.

or

Place open can over flame (avoid burning or overheating).

or

Place closed can in food warmer (300 by 200 can only).

**3.6.1.2 Exterior coating**

All cans, except 1 ½-ounce drawn body cans, shall be coated outside with a coating complying with type I or II of Specification MIL-C-10506. The 1 ½-ounce drawn body can shall be coated outside with a coating complying with type III of Specification MIL-C-10506.
### Table III. Components of accessory packet

<table>
<thead>
<tr>
<th>Item</th>
<th>No. of unit</th>
<th>Quantity in unit</th>
<th>Related specification and identification</th>
<th>Referenced par. of this specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, instant</td>
<td>1 envelope</td>
<td>2.5 grams</td>
<td>HHII-C-575, type II</td>
<td>5.1.1</td>
</tr>
<tr>
<td>Cream, dry, coffee-type</td>
<td>1 envelope</td>
<td>4.0 grams</td>
<td>MIL-C-35028</td>
<td>5.1.1</td>
</tr>
<tr>
<td>Sugar, granulated</td>
<td>1 envelope</td>
<td>6.0 grams</td>
<td>JJJ-S-791, type I(a)</td>
<td>5.1.1</td>
</tr>
<tr>
<td>Cigarettes</td>
<td>1 packet</td>
<td>4 or 5</td>
<td>Cigarettes will be purchased by brand name on a percentage ratio to be furnished by TQMG. To be random packed.</td>
<td>3.6.3 and 5.1.1</td>
</tr>
<tr>
<td>Matches, safety book, humidity resistant</td>
<td>1 book</td>
<td>20 splints</td>
<td>EE-M-101, type II, class 2</td>
<td>5.1.1</td>
</tr>
<tr>
<td>Paper, toilet</td>
<td>1 packet</td>
<td>12 or 14 sheets</td>
<td>UU-P-556, type II</td>
<td>3.6.5 and 5.1.1</td>
</tr>
<tr>
<td>Chewing gum, candy coated</td>
<td>1 packet</td>
<td>2 tablets</td>
<td>MIL-C-10022, flavors 1 and 2</td>
<td>3.6.2 and 5.1.1</td>
</tr>
<tr>
<td>Salt</td>
<td>1 envelope</td>
<td>4.0 grams</td>
<td>SS-S-3-31, type I, iodized</td>
<td>5.1.1</td>
</tr>
</tbody>
</table>

*To be procured in equal quantities and assembled in the accessory packets at random.*

3.6.1.3 **Fruits, canned.** The canned fruits, in the can size and net weight specified in 3.5, shall be packaged in accordance with Specification MIL-P-1501. Labeling shall be in accordance with method 2 of that specification.

3.6.1.4 **Key opening cans.** Key-opening style cans shall not be used.

3.6.2 **Chewing gum.** Two tablets shall be packaged as specified in Specification MIL-C-10022, except that only closely conforming wrappers shall be used.

3.6.3 **Cigarettes.** Cigarettes shall be packaged in standard commercial packages of 4 or 5 each. The package shall be heat-sealed in a suitable water-vapor-resistant cellophaneouter wrap.

3.6.4 **Spoons, plastic.** The spoons shall be made and packaged as specified in Specification MIL-S-676. The maximum outside dimensions of the bag shall be $1\frac{3}{4}$ by $6\frac{3}{4}$ inches.

3.6.5 **Toilet paper.** The toilet paper, complying with the requirements for type II paper, as described in Specification UU-P-556, shall be packaged into a packet containing 12 sheets of paper measuring 5 by 9 inches, or 24 sheets of paper measuring 5 by $4\frac{1}{2}$ inches. The dimensions of the packet shall be not greater than $2\frac{3}{4}$ inches long, $1\frac{3}{4}$ inches wide, and when placed under slight pressure, not more than $\frac{1}{16}$ inch thick. The required number of sheets, folded into specific dimensions, shall be contained in a glued sleeve made of kraft or sulphite paper, which shall cover at least one-half of the length of the packet. Alternatively, the toilet paper may be made in accordance with Specification UU-P-556, except that the bursting strength requirement will be omitted and the paper shall have a basis weight of not less than 12 pounds per ream (24 by 36–500) and shall possess a stretch for not less than 5 percent in one direction.

### 4. QUALITY ASSURANCE PROVISIONS

4.1 The supplier is responsible for the performance of all inspection requirements as specified herein. Except as otherwise specified, the supplier may utilize his own or any other inspection facilities and services acceptable to the Government. Inspection records of the examination and tests shall be kept complete and available to the Govern-
ment as specified in the contract or order. The Government reserves the right to perform any of the inspections set forth in the specification where such inspections are deemed necessary to assure supplies and services conform to prescribed requirements.

4.1.1 Ration assembler inspection. The ration assembler is responsible for the inspection of assembler-furnished materials as applicable in, and in accordance with table IV, and examinations listed in tables IX through XV.

4.1.2 Component supplier inspection. The component supplier is responsible for the inspection of the applicable components listed in, and in accordance with table IV.

4.2 Definitions. Military Standard MIL-STD-109 shall apply for definitions of inspection terms used herein.

4.3 Inspection.

4.3.1 Preacceptance inspection (plant sanitation inspection). Inspection of plants producing the product will be conducted upon request of the purchasing and contracting officer to the appropriate Government inspection agency. Award of contracts will be limited to establishments known to maintain proper sanitary conditions or which have received prior sanitary approval recommended by the inspection agency.

4.3.2 Acceptance inspection. Inspections required and determination of acceptability shall be in accordance with provisions set forth in Standard MIL-STD-105, except where otherwise indicated hereinafter.

4.3.3 Lot average or lot average and unit requirements. When the requirement is applicable to the lot average only, the material shall be considered acceptable if the average result is within specified limits. When the requirement is applicable to the lot average and sample unit, the material shall be considered acceptable if both the average and unit results are within specified limits.

4.3.4 Inspection of components. Examination and testing of component materials (packaging, packing, labeling, and marking) shall be performed in accordance with the quality assurance provisions of this specification and subsidiary specifications referenced in 2.1 except as listed in table IV. Where an inspection level or acceptable quality level is not listed, the amount of testing or examination and the acceptance criteria relating thereto, shall be as indicated in the referenced specification.