

MRE_2004.txt

* TLX v1.1 * HAS ANYONE SEEN MY cAPSLOCK KEY?

* OLX 2.2 * Illigitimus non carborundum

--- WM v2.06/92-0010

* Origin: The Rising Storm - Sunnyvale, Ca. 408-739-8693 (9:1992/220)

KB>AT>I have seen MREs advertised for about \$5 each. I don't think it is fair

KB>Geez...\$5? That's WAY too much money... Of course, if it was
KB>developed by the military, that would explain it. :-]

Sierra Supply sells banded cases of 12 complete meals for \$43.00 post
paid to your door (5 cases for \$200.00).
Their number is 303-259-1822.

KB> AT>I have seen MREs advertised for about \$5 each. I don't think it
KB> is fair to
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KB> developed by the military, that would explain it. :-]

They aren't cheap, but they do have some rather unique advantages. Long shelf
life; light weight/small; immunity from NBC contamination (nuclear, biological,
chemical); self-contained (no water needed), etc.

AT> I have seen MREs advertised for about \$5 each. I don't think it is fair

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AT> compare on a 'per serviing' basis, though. I think maybe a per calorie,
AT> per nutritional value basis would be more realistic. After all, these ar
AT> what you would be LIVING on. 3 dinners that consisted of a 300 calorie
AT> Slimfast would still not go far in keeping you alive and healthy. You wo
AT> need FAR more than 900 calories to do any movement/work at all.

AT> In addition, they require water. That is that much more water that you w
AT> need to carry - and water weights a lot. Also, if your water supply was
AT> restricted, it would pose a problem.
AT>

What I'm presently stocking up on are the S.O.S. life-boat survival food
packs. They contain 9 cakes of food concentrate. They have a high caloric
value with considerable fat (a VERY precious commodity in a true situation of
survival) and are wrapped VERY tightly. (like I) (Each package of 9 is a
three day supply of food for one. (1 cake, three times a day). Six or seven
of the packages will fit into a 100 rnd. linked .50 cal ammo can. They're
definitely NOT something you WANT to have as a steady diet, but they beat the
hell out of starvation at about \$5.00 a package. The survival store here
carries 'em if you can't find them in a theatre near you. ;-}

TP> AT>> I have seen MREs advertised for about \$5 each.

TP> KB> Geez...\$5? That's WAY too much money... Of course, if it was
TP> KB> developed by the military, that would explain it. :-]

TP> They can be purchased surplus, like from Major Surplus, for a sale price
TP> of about 50.00 a case (12). Remember, the MRE's have it all, all the way
TP> down to the crackers, chewing gum, coffee, and the toilet paper. It's
TP> cheaper than a meal at McDonalds, and more well balanced and nutritious.

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TP> You'll get: (for example)
TP> Ham Slice (real ham, cut off the bone, not processed)
TP> Au Gratin Potatoes
TP> Cherry Fruit bar
TP> Crackers and Peanut Butter
TP> Kool-aid
TP> Cocoa mix
TP> Salt, sugar, coffee, creamer, chicklets, matches, candy, toilet paper, sp

TP> In case you haven't seen and eaten an MRE: If you'd like,
TP> Leave your mailing address in a private message to John Mudge on the Point
TP> Mudge BBS, ask him to pass it to me, and I'd be happy to send you a few t
TP> play with and sample. They're really neat.

This may sound a tad screwy, but to be honest, I never minded "C"-Rations either! I remember the funny looks I used to get when I requested them for overnight field duties reconnoitering the impact zones at Ft. Hood. One Lt. Colonel imparticular saw fit to aquire a case of them for me so I wouldn't have to keep making out the req. forms. ('course, they didn't last but a week. I went camping that weekend and they (the rat.s) somehow diminished). If anyone has some of THOSE that need to be disposed of, LEMME' KNOW ! :-)

BS> Sierra Supply sells banded cases of 12 complete meals for \$43.00 post
BS> paid to your door (5 cases for \$200.00).
BS> Their number is 303-259-1822.

When ordering from Sierra, be SURE that your shipment is INSURED.
When I ordered from them a few years ago, the order blank listed a fee for "Shipping, Handling, and Insurance," which I paid. The postal idiots lost my order (use UPS whenever possible, folks) and, when I contacted Sierra, they told me that "insurance was extra!" I remained adamant, though, and they immediately replaced the merchandise at their expense and even shipped

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it next day air. Just be sure to ask about this when you order...perhaps their order blanks have not kept up with their policies. :-)

KB> How do they taste?

I like MREs...as good as anything in a can.

Path:

rs6a.wln.com!news.kei.com!uhog.mit.edu!europa.eng.gtefsd.com!gatech!swrinde!elroy.jpl.nasa.gov!lll-winken.llnl.gov!
!korie!male.EBay.Sun.COM!engnews1.Eng.Sun.COM!engnews2.Eng.Sun.COM!usenet

From: rja@Eng.Sun.COM (Robert Allen)

Newsgroups: misc.survivalism

Subject: Re: I need MRE's.

Date: 19 Oct 1994 15:48:51 GMT

Organization: Sun Microcomputer Corporation

Lines: 56

Message-ID: <383f53\$icg@engnews2.Eng.Sun.COM>

References: <37srij\$on5@gazpacho.wariat.org>

Reply-To: rja@Eng.Sun.COM

NNTP-Posting-Host: batcomfs.eng.sun.com

In article on5@gazpacho.wariat.org, nestoff@wariat.org (Rick Nestoff) writes:

>I am looking for a good source to pick up some MRE's. I want to
>get about 15 cases, and would like to pay less than \$26 per case.

This may not meet your price criteria, but they are the supplier
of the freshest and widest selection of MREs I've found:

Resourceful Foods Co.
P.O. Box 8100
Richmond, Indiana 47374

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Ph: 1800-782-7478 (1-800-SUBSIST)
FAX: 317-966-6774

They take American Express, VISA,
MasterCard, and Discover

Call for their catalog.

MRE full meals, 12 per case - \$60.00 (UPS postpaid)

Quantity discounts of up to 20%
are available.

I recommend these people as they've done
allright by me. In addition to the well
known full-meal MREs, they carry lots
of other stuff:

- * MRE desserts, bakery pouches (bread),
crackers, meat pouches, applesauce,
drink base.

- * Some freeze dried food.

- * samplers and 72 hour survival packs.

Their stock varies over time so you
need a current catalog. Unfortunately
the wet pack fruit envelopes seem to
be out of stock.

This place is a clearing house for gov't
contract overruns, so their food is as
current as you're going to get.

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4:	4 pack of cigarettes	25 cents
5:	dried nuts/fruits, etc... (home dried)	10 cents
6:	10 sheets of toilet paper	1 cent
7:	2 band aids (for those little boo-boo's)	5 cents
8:	plastic fork/knife/spoon	3 cents
9:	1 heat tablet	25 cents
10:	2 asprin or ibuprophin	5 cents

All totaled, you can make this for around \$1.39 to \$1.89 each!!
even at \$2.00 a meal, it is a deal!!
Shop around, buy in bulk, generic brand, or on sale.

You could also add anything else you felt was important, like a
little package of instant coffee, or a packet of sugar or salt.

Cigs can be bought by the carton, opened up, and divided into packs
of 4 or 5 cigs each, and seal in small package with a seal-a-meal,
or get some shrink-wrap, and wrap up the loose stuff into neat
little air tight packages. Buy a bundle of little gift boxes to
pack each meal in, once boxed, seal box in plastic or shrink-wrap.

If you don't smoke, add cigs to your MRE's anyhow, you can always
trade them for something you want later with someone dying for a
smoke! You could also add those little airport bottles of booze
for those cold nights on the ridge... :-)
You may even want to add 2 nasal decongestant/antihistamine tabs.

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If you spent just \$50 bucks a week, you could package up at least 300 meals in 3 months! If you used 2 meals per day per person, a family of 3 could eat for 50 days, 2 for 75 days, or one person for 5 months.

If push comes to shove, you could ration it off even longer...

Just remember, the longer you wait, the more you will have to spend each week to prepare, and the less time to do it in. There would not be much time for any readiness when you have only one or two days to get ready, and you will know when that time comes. You may not get much more of a warning.

And the good news is, if things DO turn around, well, you have a lot of food and supplies on hand, and won't have to buy anything for a long time!

-!-

* QMPro 1.51 * Be vevy vevy quiet, I'm hunting blue beenie Waskels...

-!- GOMail v2.0s Beta [94-0145]

! Origin: The Desert Reef >(;} * Tucson Az * V.34 * 602 624 6386 (1:300/507)

--- Blue Wave/Max v2.12 [NR]

* Origin: FLOTOM * Austin, Tx * (512)282-3941 * H16/V34 (9:92/0)

Received: from shell1.best.com by rs6a.wln.com (AIX 3.2/UCB 5.64/4.06)
id AA17981; Sat, 15 Apr 1995 14:48:25 -0700

Received: from cntrspy.vip.best.com (cntrspy.vip.best.com [204.156.129.183]) by shell1.best.com (8.6.11/8.6.5)
with SMTP id OAA21984 for <jmudge@wln.com>; Sat, 15 Apr 1995 14:43:16 -0700

To: jmudge@wln.com

From: cntrspy@iapps.org (Executive Protection Associates)

Subject: MRE Info

Date: Sat, 15 Apr 1995 13:42:51

Message-Id: <cntrspy.20.000DB744@iapps.org>

--- Forwarded message follows ---

>=====BEGIN OCR TEXT=====

>

>MILITARY MEALS FROM OUTER SPACE

>

> MRE (Meals Ready to Eat) were born on Earth, but grew up on Apollo flights to
> the moon, in Skylab floating workshops and on every U.S. Space Shuttle flight
> from Enterprise to Challenger.

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>In the 1970s retort pouches (the popular name for thermostabilized, laminated
>food pouches named after the retort cooker) were put to their first real test
>by the U.S. Space Program. The Program was looking for delicious, easy to
>prepare, "normal" food that wouldn't increase human stress the way that freeze
>dried food and "toothpaste tube food" did. More than any other technology,
>retort pouches have satisfied the Program's needs. And so, over 20 years ago,
>retort pouches found a home at NASA, where all their unusual
>characteristics were much appreciated and they have been successfully feeding
>astronauts in flight and on the moon ever since!

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>technology in the first place, took the lead in its use and development. They
>enabled the U.S. Military to upgrade its entire field ration program to retort
>pouches, from the earlier, less workable technologies of canning and freeze
>drying. Over the past 10 years these high tech research labs have continually
>upgraded the taste and nutritional profile of the meals.

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>requirements. Tens of millions of MRE "full meals" have been produced and
>eaten. They have gone to Grenada, to the war on drugs, to fight forest fires
>in Alaska, and recently they fed "Desert Shield" and Desert Storm.

>
>While all this was happening, young Resourceful Foods Co. (1983) opened a
>clearing house for surplus MRE rations and their individual components.

>
>Through our surplus distribution channels, MRE pouches are now every where.
>They save money at Boy Scout camps, prepare the wise for the worst, victims
>of floods, earthquakes and hurricanes all over the country and allow outdoors
>men and women to get on with their sports!

>
>
>

>THE POUCH

>
>The big breakthrough was the POUCH.

>
>Its three special layers allow the food to be sealed and then cooked
>(opposite from other food processing methods) and never exposed to the air
>again until opened. Thus, the food is actually sterilized In the pouch and
>then blocked from future contamination.

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>The result is almost unbelievable shelf life and food which retains its
>natural moisture and Juice (I.e. is not freeze dried or dehydrated).

>
> Here Is the breakdown of the breakthrough pouch:

>
> OUTERLAYER: A tough polyester film which provides protection for the middle
> layer and Is an excellent printing surface.

>
> MIDDLE LAYER: The key to the pouch's shelf stability, aluminum foil, the
> most effective and economical barrier to moisture, light and oxygen. The

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>result: No refrheratlon or freezing will ever be required.

>

> INNER LAYER: Next to your product Is a very special polypropylene film. It
>is compatible with the widest variety of foods so that no "canned" or other
>unwanted taste Is added to the food. It also ensures an exceptionally strong
>heat seal.

>

>

>These recipes were created by a Resourceful Foods Co. employee who has
>spent many days eating MREs in the field.

>

> CHEESY HAM & POTATOES

>

>1- 8 oz. Escalloped Potatoes w/ham

>1- 5 oz. Potatoes Au Gratin

> Tobasco Sauce

> Pepper

>Combine Escalloped Potatoes w/ham and Potatoes Au Gratin. Heat in microwave
>safe bowl for 2 minutes stir and heat 1 1/2 minutes longer; over open fire
>heat in skillet until hot. Serve.

>

> SPAGHETTI MEATBALLS

>

>1- 8 oz. Spaghetti w/meat Sauce

>1- 8 oz. Meatballs, Beef & Rice

>Combine Spaghetti w/meat Sauce and Meatballs Beef & Rice. Hued in microwave
>safe bowl for 2 minutes, stir and continue to heat for 1 1/2 minutes; or
>heat over open fire in a skillet until hot. Serve.

>

> HAM Omelet w/CHEESE

>

> 1 - 6 oz. Omelet w/ham

> 1-1.5 oz. Cheese Spread

>Heat Omelet w/ham in microwave safe bowl for 2 minus; or heat over open fire

>in skillet until hot. Mix in cheese spread. Add Tobasco, Salt and Pepper
>for seasoning.

>

>

>HAM CASSEROLE

>1 - 4.5 oz. Ham Slice

>1-1.5 oz. Cheese Spread

>1 -1.5 oz. Freeze-Dried Pasta

>Reconstitute pasta in water heat until tender. Cut Ham Slice into chunks heat
>in microwave safe bowl until hot; or heat in skillet over open fire until hot.

>Combine Pasta Ham chunks and Cheese Spread. Add Pepper for seasoning.

>

>

>CHOCOLATE ICING

> 1-1.5 oz. Cocoa

> 1- Non-Dairy Creamer

> 1 - Sugar

>Mix Cocoa Creamer and Sugar. Stir in small amounts of water until desired

>consistency is achieved. Spread icing over pound cakes crackers or nut cakes.

>

>

>MOUSSE PUDDING

>

>1-1.5 oz. Cocoa

>1 - Non-Dairy Creamer

>Mix Cocoa and Creamer together. Slowly add water to get desired consistency.

>Serve.

>

>

>

>MRE STORAGE LIFE CHART

>

>

>

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	150					(100)	(130)
>						#	#
>	100					#	#
>					(76)	#	#
>	75					#	#
>					(55)	#	#
>	50					#	#
>					(22)	#	#
>	25	(5)				#	#
>Months of		(1)	#	#	#	#	#
>Storage 0	#	#	#	#	#	#	#
>		120	110	100	90	80	70
>							60
>							

Degree F.

>BELOW 60 degrees Not enough data yet collected. However, projections are the
>130 months will be extended.

>NOTE: Time and temperature have a cumulative effect. For example, storage at
>100 degrees for 11 months moved to 70 degrees would lose one half of the
>70 degree storage.

>AVOID FLUCTUATING TEMPERATURES IN AND OUT OF FREEZING LEVEL

>This chart contains storage life projections for MRE rations from the
>U.S. Army's Natick Research Laboratories and does not reflect a
>manufacturer's or vendor's guarantee.

>MRE SHELF LIFE

> A main concern in the development and testing of rations for our armed
>forces has always been SHELF LIFE. An Amazing amount of research has been

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>done in the development of the retort pouch and the MRE to determine the
>exact length of time and the exact conditions under which it is safe to
>store the entrees and the side dishes.

>

> The main thing we have to work with is the shelf life chart (shown above)
>compiled by the Army's Natick Research labs. This gives a very good
>overview and summary of all the findings gathered from all the testing of
>MRE products. However, it leaves many questions unanswered. Here are
>additional facts and observations we have gathered about MRE shelf life:

>

> 1) The Shelf life ratings shown in the chart above were determined by
>taste panels, panels of "average" people, mostly office personnel at the
>Natick labs. Their opinions were combined to determine when a particular
>component or, in this case, the entire MRE ration, was no longer acceptable.

>

> 2) The Shelf life determinations were made solely on the basis of taste,
>as it was discovered that acceptable nutritional content And basic product
>safety would extend way beyond the point where taste degradation would
>occur. This means that MRE would be safe and give a high degree of food
>value long after the official expiration of the products as determined by
>taste.

>

>3) MRE pouches have been tested and redesigned where necessary according
>to standards much more strict than for commercial food. They must be able
>to stand up to abuse tests such as obstacle course traversals in field
>clothing pockets, storage outdoors anywhere in the world, shipping under
>extremely rough circumstances (such as by half track over rocky terrain),
>100% survival of parachute drops, 75% survival of free-fall air drops,
>severe repetitive vibration (1 hour at 1 G vibration), 7,920 individual
>pouch drops from 20 inches, and individual pouches being subjected to a
>static load of 200 lbs for 3 minutes.

>

>4) Freezing an MRE retort pouch does not destroy the food inside, but
>repeated freezing increases the chances that the stretching and stressing

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Larry Gowdy was commenting on the storage life of MRE's :

LG> Heard some interesting data on the shortwave the other night
LG> about MREs. I didn't get to write down all the info, but it was
LG> something similar to the following;

LG> Degrees = Storage life of MREs

LG> 130 = 1 month
LG> 120 = 2 months
LG> 110 = 6 months
LG> 100 = 12 months
LG> 90 = 20 months
LG> 80 = 40 months
LG> 70 = 60 months
LG> 60 = 110 months

Larry,

Resourceful Foods Company, an outfit which sells MRE's (either complete meals or components) published the following projected storage times for MRE's :

degrees	months
120	1
110	5
100	22
90	55
80	76
70	100
60	130

This information was based upon research done by the U. S. Army's Natick Research Laboratories and does not reflect a manufacturer's or vendor's

guarantee.

They also state that there is not enough data yet collected to project accurate storage life below 60 degrees, however they do expect the 130 months to be extended.

Now, they say that the shelf life ratings were determined by taste panels (hmm, now there's a job) made up of office personnel at Natick labs. They state that taste was the major factor in the determination of the shelf-life. They state that it was discovered that acceptable nutritional content and basic product safety would extend way beyond the point where taste degradation would occur.

For those who wish to freeze their MRE's, it will not destroy the food inside, but repeated freezing increases the chances that the stretching and stressing of the pouch will cause a beakin a layer of the laminated pouch. The pouches were made to withstand 1000 flexes, but repetitive freezing does increase the failure rate by a small fraction of a percent.

Resourceful Foods offers a free catalog and can be reached at 1-800-782-7478. If you get a recording, leave your name and address and they will go ahead and mail a catalog to you.

LG> Again, these storage times are approximates from memory. If
LG> someone has the exact storage lives I'd appreciate a reply.
LG> It does appear that for those of us living in the South, with
LG> summer months being over 110 degrees, unless we can maintain a cool
LG> storage area for the MREs, we're as well off just storing canned
LG> foods.

Well, you can either store them in the basement or root cellar, if available, or use freeze-dried foods. While the latter may not be considered "ready to eat" they store indefinitely.

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* WR [NR] * UNREGISTERED EVALUATION COPY

--- WM v3.10/92-0682

* Origin: The Quiet Revolution, JOIN "U.S." 603-753-9716 (9:6700/0)

(339) Sat 14 Jan 95 15:55 Cost: 0

By: Geoffrey Hardin, SURVNET NH (9:6700/0)

To: Larry Gowdy, Star Site 2 (9:91/0)

Re: Home Made Mres Vs Mres

St:

AREA: SURV_FOOD

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* Origin: The Quiet Revolution, JOIN "U.S." 603-753-9716 (9:6700/0)
SEEN-BY: 91/0 92/0 5 16 20 110 93/0 6000/0 6100/0 6200/0 6400/0 6500/0 6600/0
SEEN-BY: 6700/0 6800/7 7000/0

@MSGID: 9:6700/0 879740D2

@PATH: 6700/0 92/0

Received: from shell1.best.com by rs6a.wln.com (AIX 3.2/UCB 5.64/4.06)
id AA17981; Sat, 15 Apr 1995 14:48:25 -0700

Received: from cntrspy.vip.best.com (cntrspy.vip.best.com [204.156.129.183]) by shell1.best.com (8.6.11/8.6.5)
with SMTP id OAA21984 for <jmudge@wln.com>; Sat, 15 Apr 1995 14:43:16 -0700

To: jmudge@wln.com

From: cntrspy@iapps.org (Executive Protection Associates)

Subject: MRE Info

Date: Sat, 15 Apr 1995 13:42:51

Message-Id: <cntrspy.20.000DB744@iapps.org>

--- Forwarded message follows ---

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>

>These recipes were created by a Resourceful Foods Co. employee who has
>spent many days eating MREs in the field.

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> CHEESY HAM & POTATOES

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>1- 8 oz. Escalloped Potatoes w/ham

>1- 5 oz. Potatoes Au Gratin

> Tobasco Sauce

> Pepper

>Combine Escalloped Potatoes w/ham and Potatoes Au Gratin. Heat in microwave
>safe bowl for 2 minutes stir and heat 1 1/2 minutes longer; over open fire
>heat in skillet until hot. Serve.

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> SPAGHETTI MEATBALLS

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>1- 8 oz. Spaghetti w/meat Sauce

>1- 8 oz. Meatballs, Beef & Rice

>Combine Spaghetti w/meat Sauce and Meatballs Beef & Rice. Hued in microwave
>safe bowl for 2 minutes, stir and continue to heat for 1 1/2 minutes; or
>heat over open fire in a skillet until hot. Serve.

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> HAM Omelet w/CHEESE

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> 1 - 6 oz. Omelet w/ham

> 1-1.5 oz. Cheese Spread

>Heat Omelet w/ham in microwave safe bowl for 2 minus; or heat over open fire
>in skillet until hot. Mix in cheese spread. Add Tobasco, Salt and Pepper
>for seasoning.

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>HAM CASSEROLE

>1 - 4.5 oz. Ham Slice

>1-1.5 oz. Cheese Spread

>1 -1.5 oz. Freeze-Dried Pasta

>Reconstitute pasta in water heat until tender. Cut Ham Slice into chunks heat
>in microwave safe bowl until hot; or heat in skillet over open fire until hot.
>Combine Pasta Ham chunks and Cheese Spread. Add Pepper for seasoning.

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>CHOCOLATE ICING

> 1-1.5 oz. Cocoa

> 1- Non-Dairy Creamer

> 1 - Sugar

>Mix Cocoa Creamer and Sugar. Stir in small amounts of water until desired
>consistency is achieved. Spread icing over pound cakes crackers or nut cakes.

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>MOUSSE PUDDING

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>1-1.5 oz. Cocoa

>1 - Non-Dairy Creamer

>Mix Cocoa and Creamer together. Slowly add water to get desired consistency.

>Serve.

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>MRE STORAGE LIFE CHART

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MRE_2004.txt

>store the entrees and the side dishes.

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> The main thing we have to work with is the shelf life chart (shown above)
>compiled by the Army's Natick Research labs. This gives a very good
>overview and summary of all the findings gathered from all the testing of
>MRE products. However, it leaves many questions unanswered. Here are
>additional facts and observations we have gathered about MRE shelf life:

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> 1) The Shelf life ratings shown in the chart above were determined by
>taste panels, panels of "average" people, mostly office personnel at the
>Natick labs. Their opinions were combined to determine when a particular
>component or, in this case, the entire MRE ration, was no longer acceptable.

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> 2) The Shelf life determinations were made solely on the basis of taste,
>as it was discovered that acceptable nutritional content And basic product
>safety would extend way beyond the point where taste degradation would
>occur. This means that MRE would be safe and give a high degree of food
>value long after the official expiration of the products as determined by
>taste.

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>3) MRE pouches have been tested and redesigned where necessary according
>to standards much more strict than for commercial food. They must be able
>to stand up to abuse tests such as obstacle course traversals in field
>clothing pockets, storage outdoors anywhere in the world, shipping under
>extremely rough circumstances (such as by half track over rocky terrain),
>100% survival of parachute drops, 75% survival of free-fall air drops,
>severe repetitive vibration (1 hour at 1 G vibration), 7,920 individual
>pouch drops from 20 inches, and individual pouches being subjected to a
>static load of 200 lbs for 3 minutes.

>

>4) Freezing an MRE retort pouch does not destroy the food inside, but
>repeated freezing increases the chances that the stretching and stressing
>of the pouch will cause a break in a layer of the laminated pouch. These
>pouches are made to withstand 1,000 flexes, but repetitive freezing does

MRE_2004.txt

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>increase the failure rate by a small fraction of a percent.  
>  
>=====END OCR TEXT=====  
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>  
>Well folks, that's all of the useful stuff from the catalog. If you have  
>anything to add to this, please email me your information and I will try  
>to compile it all into a sort of MRE info sheet (unless there is a FAQ  
>already).  
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>=====
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> "this is very, very, very important....." - jms  
>Sysop: Memory Alpha BBS - A Yugo on the Information Superhighway  
>+1 602 955 6012  
>
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Swagman

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To find out more about the anon service, send mail to help@anon.penet.fi.  
If you reply to this message, your message WILL be *automatically* anonymized  
and you are allocated an anon id. Read the help file to prevent this.  
Please report any problems, inappropriate use etc. to admin@anon.penet.fi.
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