WAR DEPARTMENT ARMY SERVICE FORCES

то	STORAGE & DISTRIBUTION DIVISION (Service, division, or organi-ation)	2703 Temporary A (Location)	
	SUBSISTENCE BRANCH	COLONEL ROBERT F. CARTER	
Subject: Changes in C, D, and K Rations		(Attention)	
File No.			,
	SPQRD 430.2 BURGESS		12 April 1944.
FROM	(Writer's last name)		(Date)
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1. With reference to information requested by Colonel Harlander, the changes made in the special rations are as follows:

D RATION

No change except in packaging. The cellophane bag, which was originally a single bag, is now a duplex laminated bag. The D Ration was formerly also used as a component of K and 10-in-1 Rations. At the present time the D Ration formula is used only in the production of the D Ration, and the chocolate bars used in the K Ration and the 10-in-1 Ration at the present are what we call an all-weather type, and while they will withstand a wide range of temperature variation, they are much more like a good grade of commercial chocolate, and are considerably more palatable than the straight D formula.

C RATION

The only recent change in the C Ration has been that two new meat components have been standardized. One is spaghetti and ground meat, which is now in procurement, and substitutes almost entirely for the meat and vegetable hash which has been quite unpopular. The other meat component standardized is the English style stew, similar to the type now being used in the 10-in-1. It is doubtful whether this will be placed in actual procurement; however, we have under contemplation now, and expect to have specifications available in a matter of days, on several new meat components for this ration. Also, tentatively we have developed a compressed cereal, which consists of a cake of precooked, premixed cereal of the same type used in the 10-in-1 Ration, which has proved very popular. This disc will be the same diameter as the C Ration can, and will be about 3/4 inch thick, contain 2 ounces, which is the same amount furnished per man in the 10-in-1 Ration. It is presumed that this cake will be crumbled up in the can and mixed with either hot or cold water. This will be included in the breakfast unit of the C Ration. Likewise, there has been developed a small can that will contain about $1\frac{1}{2}$ ounces of jam which can be used in the C Ration. This will be included in the supper unit. These last mentioned items have been procured experimentally, and the matter has been discussed informally with the view to having them

included in the current procurement of six million C Rations to be produced during May and June. Also we hope to use biscuits of the K-4 and K-5 types in the C Ration, as well as the C type biscuits, for purposes of variety. Also we will include a variety of candy components. Final decision in this matter is expected to be made this week.

K RATION

Quite a few changes have been made in the K Ration, and have been in effect for sixty or ninety days, including the use of the improved chocolate mentioned above, the use of five new types of biscuits, and elimination of the old K-l type, the elimination of the malted milk and dextrose tablets, and the use of caramels in their stead, and a general improvement in variety of meat components. I think the best answer on this score is to send Colonel Harlander a copy of the new K specification, a copy of which is attached.

2. While no inquiry was made into changes and improvements in the 10-in-1, we are likewise attaching a new specification covering this ration, as fairly substantial changes have been made since the original issuance of the specification last August.

BURGESS

2 Attach:

1 - K Ration Spec.

2 - 10-in-1 Ration Spec.

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