

HALL OF FAME INDUCTS DAN WEISS



Dan Weiss is inducted into R&DA Hall of Fame by Barney Guarino.

The **R&DA Hall of Fame** includes twenty individuals, three government organizations, and ten commercial companies. This elite group was chosen over the last 64 years of service to the government. In 2010, the Hall of Fame welcomed **Dan Weiss of Transpackers Services** as its twentieth individual member. Dan was awarded the honor for his service and accomplishments over more than 30 years in the rations areas of support. A copy of his plaque is included at right. *Congratulations to Dan and his outstanding employees.*

RESEARCH & DEVELOPMENT ASSOCIATES FOR
MILITARY FOOD AND PACKAGING SYSTEMS, INC.

HALL OF FAME
INDUCTION IS AWARDED

To

Mr. Dan Weiss

Mr. Weiss has served the US military in numerous ways and has become a major supplier and innovator of subsistence items. He has developed his company into a premier supporter of ration programs, and he was among the pioneers that developed the MRE which has evolved into an unparalleled combat ration. He was a major contributor to the development and fielding of the Enzo beverage, the dairy shake, and the provision of Tabasco in the MRE. His vast technical knowledge, professional approach, and his integrity have led to improved rations, resolutions of long standing production problems, and developed the industry and government partnership that ensures support of the War-fighter.

He has been an R&DA Board Member, Finance Chairman and Chairman of the Board. He was the winner of the Singer Award. He gives freely of his time and expertise to government personnel. Mr. Weiss is extremely active in his community, religious, and professional organizations. He generously supports community needs, especially in education, and he is always prepared to meet the needs of Wounded Warriors and their families.

May 2010

FALL 2010 MEETING: MAKE YOUR RESERVATIONS NOW!

Mark your calendars and make your reservations for the **Fall 2010 Meeting** to be held in *Lake Tahoe 25–27 October*. Registration forms can be found in this [Link](#) and at our website, www.militaryfood.org. Sessions will include an update on support to Iraq and Afghanistan by **CW5 David Longstaff** who is responsible for all food service support to the areas of conflict. We are pleased to announce that our keynote speaker is **Robin Crow** who is famous for his work in the music recording business and as an entrepreneur and motivational speaker. He is a published author and featured by Barnes and Noble. Included are sessions by leaders of the government, work group meetings on rations, food service, packaging and food safety. Natick sessions will cover the most current and pertinent information on projects that enhance support to the military. Our Chairman for Science and Technology, **Dr. Joe Macy**, will hold sessions highlighting the most meaningful state of the art programs that apply to the food and packaging areas. All in all, the meeting has something for everyone.

IMPORTANT NAME CHANGES

DSCP and ACES have both gone through a name change.

DSCP is now **DLA Troop Support**.
ACES is now **JCCoE**.

Please mark your directory with these changes.

IN YOUR LINK

Notes from Executive Director.....	Page 2
Fall Spouse Program.....	Page 2
NSRDEC (Natick News)	Page 5

NEWS FROM THE EXECUTIVE DIRECTOR

A number of changes are occurring in government organizations involved in support of the military over the last few months and even more ahead. The military makes the most of its personnel changes in the summer months to allow families to be moved when school sessions have ended. Also due to promotions and retirements in the government civilian employee sector some major changes have been in that arena as well.

ACES (now JCCoE): **LTC Rossie Johnson** is the new Director replacing **LTC Rob Barnes** who was selected to attend the Army War College.

JCCoE is the main culinary training center for all military services. When the *2011 Partnership Day* is held, we can expect to see the maturity of the new training programs to be fully in place.

NATICK (NSRDEC): **Steve Moody** departed to accept a position at Homeland Security.

The *2010 Natick Partnership Day* was doubled to allow 30 attendees to participate. The Natick personnel expend tremendous effort to make this event a premiere event for all to visit, to see their facilities, and to meet with key personnel.

USMC: **LTC Carlos Sanabria** will be completing his distinguished military service and he will retire to California. His replacement will be **LTC Jay Rogers**.

DSCP (DLA Troop Support) **Harry Streibich** was selected to replace **Butch Houston** as the Chief of Operational Rations. **Dr. Anna Sanders** moved to Afghanistan to represent DLA Troop Support on the ground in that country.

VETCOM: A major reorganization is under foot to disestablish VETCOM as we know it and to move its functions under the Surgeon General of the Army.

WOUNDED WARRIOR UPDATE: The **R&DA Charity** that supports **Wounded Warriors** has donated in excess of **\$1.25 million** since 2007. The generosity of R&DA members has allowed R&DA to fill the gaps of all other Wounded Warrior Programs. There is no overhead in our use of donations and we give more than we receive. We have been able to continue to expand our outreach in 2010, by adding wounded warrior and family programs to our support list, by supporting other organizations who positively impact the lives of the wounded and their families, and by working closely with government employees who vet our requests for support.

A listing of donors to our program will be found in this issue of *The Link*. Please accept our appreciation to all who contribute, regardless of the amount. We receive so many thanks for those we support when we visit them at their hospital or duty station. There are some quick looks at the stories of these we support also in this *Link*.

We want to thank the many companies who provide merchandise and their products to centers around the United States. You can find these items at the Family Centers, in the hospital day rooms, at picnic and at "special dinners." This support brings smiles and positive comments from our warfighters who always ask us to thank R&DA members for supporting them.

SPOUSE PROGRAM PLANNED

An innovative spouse program is planned for spouses in **Lake Tahoe**. Spouses will be able to choose between a spa experience, gambling lessons or both activities. Lunch will be included for both programs.

The **gambling lessons** will include learning to play blackjack and craps This session will begin at 10:00 am on Tuesday October 26. The cost of the gambling seminar to include lunch will be \$69.00.

The **Spa Experience** can be scheduled at 10:00 am if the participant chooses to only do the Spa and Lunch. Participants in both programs will be scheduled for their spa appointment in the afternoon after lunch. Treatments will be one hour apart, and the spa can accommodate eight persons at a time. An individual can choose one treatment. Choices are either a massage, facial or body treatment. The cost of the Spa Experience together with lunch is \$209. The cost of both gambling lessons, Spa Experience, and lunch is \$239.

To sign up for either program e-mail: hqs@militaryfood.org or call R&DA at 210-493-8024. A registration sheet will be sent to all of those who have indicated they will attend the **Fall Meeting**.

THE LINK

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Tim Brown, Nicole Favreau, Ray Valvano, Barbara Daley
Julie Smith, Joel McCassie

JCCoE: David Staples

ACES (JCCoE) ACTIVITIES

NEW PERSONNEL AT JCCoE



L'Tanya Williams is assigned to the *Concepts, Systems, and Policy Division, Joint Culinary Center of Excellence*, as a Food Service Systems Analyst. She served over 27 years with distinction in the Army as a Food Service professional culminating her career as the ACES Sergeant Major. L'Tanya is a native of Charleston, SC, and has two children **Derek Jr.** and **Deonesha**. Some of her previous assignments were Senior Food Operations Management NCO, V Corps, Heidelberg, Germany; G4 Food Service Sergeant Major, 13th Corps Support Command, Fort Hood, TX and DA Philip A. Connelly Program Manager, Fort Lee, VA. L'Tanya has deployed to combat in support of **Operation Iraqi Freedom II** as the 13th Corps Support Command Food Service Sergeant Major.

L'Tanya is currently pursuing a Bachelors Degree in Business Administration from **TUI University**. Her military education includes United States Army Sergeants Major

Academy, First Sergeants Course, Advance and Basic Noncommissioned Officer Course, Food Service Managers Course and Food Service Contracting Management Course.

Mr. Raymond Hosey was assigned to the **Concepts, Systems, and Policy Division, Joint Culinary Center of Excellence, Subsistence**, as a Food Service Systems Analyst on July 18. Mr. Hosey has been married to **Beverly Faye Hosey** for sixteen years, and they have two daughters, **Allyson** and **Asia**.



Serving 21 years active duty in the Army, Mr. Hosey retired in 2004 as a First Sergeant. He worked for **Fort Lee Installation Food Service Office** for the past four years. His civilian education includes a Bachelor of Arts degree in Sociology from **Saint Leo University**, graduating with Honors. His military education includes First Sergeant Course, Advanced Non-Commissioned Officer Course, Basic Non-Commissioned Officer Course and Basic Cook School.

KOHN AWARDED R&DA LIFETIME ACHIEVEMENT



Joel Hockett, son-in-law of Dan Kohn, accepts the Lifetime Achievement Award for Mr. Kohn.

RESEARCH & DEVELOPMENT ASSOCIATES FOR
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Lifetime Achievement Award to

Mr. Daniel Kohn
Truetech, Inc.

This award is made posthumously for a lifetime of unparalleled achievements and support of the United States Government, the US Military Forces, R&DA, and the community. Daniel Kohn served as President of Truetech from 1960 to 2009. He was responsible for the patented, self-heating technology that has become a mainstay in the MRE program and has been modified for numerous other ration and remote feeding needs.

He was awarded his first government contract in 1953 and worked with the MRE improvement programs since 1985. He was most proud of his ability to improve the performance of the Flameless Ration Heater, while reducing its cost over the many years it has been included in the ration program.

Dan was active in R&DA and a founder company in the R&DA Sustaining Membership.

He always found time to assist all involved in the government rations program, was an active member of his community and gave of his time and resources to worthy causes.

He was among the first to contribute to R&DA's Wounded Warrior Program.

In his lifetime, he can be called a patriot, scholar, and gentleman.

It is fitting that Daniel Kohn receive the R&DA Lifetime Achievement Award.

May 2010

2010 COLONEL ISKER AWARD COMPETITION IS UNDERWAY

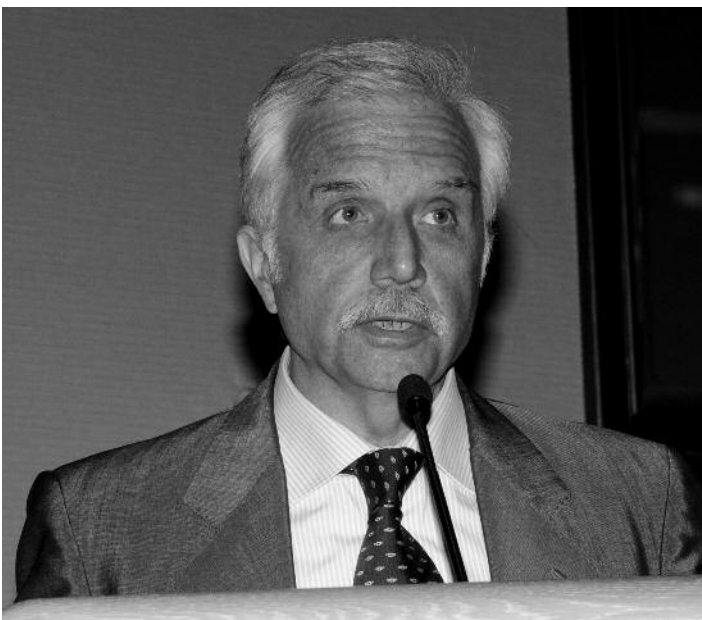
The **Colonel Rohland Isker Award** is the highest award R&DA offers to government personnel for outstanding contributions to national preparedness. This award has been presented since 1971, when **Dr. James Pence** of **USDA** was the winner for development of novel technologies, and the last winning team in 2009 was the **Ultrasonic Sealing Team** comprised of **Peter Sherman**, **Dr. Howard Zhang**, **Richard Boyd**, and **Jesse Burns**.

Who will be the 2010 Colonel Isker Award winner? We don't know, as a competition among our government partners is underway to determine the winner.

There are a few trends that may hint who the winner will be:

- In the 1970's, most winners were research scientists who developed new technologies and 60% of the awards were given to Ph.D individuals.
- In the 1980's, teams within a single government agency were winners about 60% of the time. These teams vastly exceeded their job requirements and developed procedures and programs that became new rations.
- The 1990's saw the addition of individuals winning the award for a career of achievements and teams that cut across government organizations.
- In 2000, the winners included all categories. The one common characteristic was the achievements improved support to the warfighter.

We do know that this year's winner will follow the rich tradition of innovative, critical, and unselfish support to meeting the needs of the military in both peace and in war.



CMDR Alex Pini, Italian Ministry of Defense, spoke at the 2010 R&DA Spring Meeting on the topic of "NATO Support"

2010 PARTNERSHIP DAYS

Partnership Days were established in 1999, to allow industry the opportunity to learn more about government organizations. R&DA works with these government partners to arrange visits one per year. Naturally, the ability of the government organization to host the all day event varies among government entities. We have two partnership days that recur each year. These are to the Army Food Service organization and to the Department of Defense's research organization at Natick, MA. R&DA offers the chance to attend this function through our website. Due to the popularity of these functions, they are always fully booked within a couple of days. Over the years we have expanded the programs. The Army visit was originally developed for 20 attendees. At the last partnership day we had 60 attendees. At Natick we have expanded from 10 to 30 attendees.

The **Natick Partnership Day** has just been completed. We thank the personnel at Natick for their efforts in conducting this superb function. Attendees were briefed by all sections of Natick, and a tour of all facilities took place. Lastly there were individual meetings with Natick personnel to discuss issues of importance to attendees.

2010 COLONEL SINGER AWARD TO BE AWARDED AT FALL MEETING

The **Colonel Merton Singer Award** is given for the most outstanding support to the military by an individual in the commercial sector. This award has been provided to only eighteen individuals. There were four finalists for the Singer Award to be given at the **Fall 2010 Meeting** in *Lake Tahoe*.

The previous award winners are listed below and we will announce the 19th selectee in October.

1988	Col. Merton Singer, Ret.
1989	Mr. James L. Hutcheson
1990	Dr. William E. Kuhn
1991	Dr. Edward Josephson
1992	Mr. James Jacoby
1993	Mr. Samuel R. Whitney
1994	Mr. Dexter Bellis
1995	Mr. Marvin Byer
1996	Dr. Herbert Aschkenasy
1997	Dr. William Stinson and Mr. Henry E. "Bud" Strassheim
1998	Mr. William Barth
1999	Mr. Lonnie Thompson
2000	Mr. Daniel Weiss
2002	Mr. John Forster
2005	Mr. David deRoode
2007	Mr. Barney Rosner



DOD COMBAT FEEDING DIRECTORATE WELCOMES NEW EMPLOYEES

Submitted by Evan Bick, Program Marketing Analyst, Outreach and Education Team, DoD Combat Feeding Directorate (CFD), Natick Soldier Research, Development & Engineering Center.

Several new employees have joined CFD this year, and we are excited to welcome each of them. Their skills and experiences are already contributing to CFD's mission and improving our ability to serve the Warfighter.

Grace Lopez added her skills to the **Food Safety and Defense Team (FSDT)** as a Biological Sciences Technician in March of 2010. Grace holds a Bachelor of Science degree in Biology from the **University of North Carolina-Asheville**, and comes to CFD after working as a microbiologist at a food processing plant in Kinston, NC. She has also worked as a research assistant investigating neural pathways in mice and the effects of fluorosis on tooth enamel formation. In her role as a Biological Science Technician, Grace is responsible for providing a wide variety of laboratory assistance in support of the Team's mission of detecting and defeating food-borne pathogens. Her specific duties include preparation of culture media, maintenance of laboratory supplies, and data collection and analysis.

The **Combat Rations Team (CRT)** welcomed **Deborah Haley** as a Culinary Specialist on 1 March 2010. Deborah earned an Associate's Degree in Culinary Arts at the **New England Culinary Institute** in 1996, and received a second Associate's Degree from **Olympic College** in Olympia, WA in 2008. Deborah developed her culinary expertise as the owner of a catering company in Honolulu, HI and more recently as a chef and recipe developer in San Antonio, TX. She is also a member of the *International Association of Culinary Professionals* and a certified surgical technician. Deborah and her husband Tim, who also works at the Natick Soldier Systems Center, reside in Weston, MA. As a Culinary Specialist for the Combat Rations Team, Deborah works with food technologists to develop new recipes, produces and packages in-house ration components, and participates in the CFD's program of sensory test protocols for operational ration components. Since her arrival at the Combat Rations Team, Deborah's culinary skills and her enthusiasm for providing the Warfighter with highly enjoyable meals have proven to be a great asset to CFD.

In June 2010, **Evan Bick** joined the **Office of the Director (OD)**. As a Writer and Media Developer for the Outreach and Education Team, he is responsible for ensuring the continued accuracy of CFD's media materials, developing new and engaging demonstrations of CFD's innovative technology, and conducting CFD's STEM outreach programs.

Prior to coming on board with CFD, Evan experienced combat feeding from the Warfighter's perspective, serving in the Army as an Infantry Platoon Leader and Assistant Operations Officer in the First Infantry Division. Evan's duty stations included Fort Benning, GA and Fort Riley, KS, as well as a 12-month deployment to Baghdad, Iraq. Evan continues to serve in the Massachusetts Army National Guard as an Instructor at **Officer Candidate School**. Evan graduated from **Williams College**, Williamstown, MA in 2006, with a BA in Political Science and was commissioned at the **US Army Officer Candidate School** in 2007. He currently lives in Cambridge, MA, where his wife Gillian is completing her final year of medical school.

THE DOD COMBAT FEEDING DIRECTORATE MEMBERS RECEIVE RECOGNITION AND PRESTIGIOUS AWARDS

Submitted by Kathy Evangelos, Team Leader, Outreach and Education Team, DoD Combat Feeding Directorate, Natick Soldier Research, Development & Engineering Center.

On 13 May 10, **Mr. Gerald Darsch**, Director of the DoD Combat Feeding Program at Natick was honored with the **US Army's John W. Macy award**, sponsored by the Secretary of the Army, recognizing demonstrated excellence in leadership. The award was presented in the Pentagon *Hall of Heroes* by **Mr. Thomas Lamont**, Army Assistant Secretary of Manpower and Reserve Affairs. The Macy award exemplifies the highest traditions established by Macy and the Army's philosophy that leaders are responsible for civilian human resource management. It identifies and recognizes role models whose teams set the standard



Mr. Gerald Darsch receiving his Macy Award

for other leaders of our Soldier-Civilian teams. It also represents the excellence of the team's mission performance, the growth of team members, and the esprit d'corps of the team demonstrating major indicators of leader effectiveness. Following the ceremony an award banquet was held at the Ft. McNair Officer's Club. Mr. Darsch was recognized during the banquet by both **General Peter Chiarelli**, Vice Chief of

Staff of the Army and **LTG Thomas Bostick**, Deputy Chief of Staff G-1. Both General Chiarelli and LTG Bostick were extremely complimentary of the DoD Combat Feeding Program, and of the Natick Soldier Research, Development and Engineering Center. Sincere congratulations to Gerry—well deserved!

NATO RESEARCH TASK GROUP 154 FINAL REPORT AND RECOGNITION

On 19 Mar 10, the Final Report of **NATO Research Task Group (RTG) 154** was published by the **Human Factors and Medicine (HFM) Panel** of the **NATO Research and Technology Agency**. This report is the culmination of a three-year effort, co-chaired by **Gerald Darsch** and **Kathy Evangelos** and including the collaboration of 23 representatives and subject matter experts from thirteen NATO, **Partnership for Peace (PfP)**, and allied nations. This report summarizes a comprehensive three-year study carried out by NATO RTG-154 on “*Nutrition Science and Food Standards for Military Operations*” to examine the current state of alliance nation’s individual and special purpose combat rations including their nutritional value, logistics requirements, and behavioral challenges. The report can be accessed at www.rto.nato.int or through NATO nations’ *National Distribution Centers* (ISBN 978-92-837-0097-5). The Panel Executive cited the final report as one of best ever received the past years. Following its publication, at the annual spring meeting of the HFM Panel, held in Essen, Germany in May 2010, the members of the RTG were recognized with the **HFM Panel Excellence Award** for excellence in leadership. It was noted that only ten of approximately 200 HFM groups have ever received this very prestigious award. The RTG was cited for their sound theoretical framework, and extremely useful findings that are highly relevant to sustaining the physical and mental performance of NATO Response Force personnel during deployment. The members of the RTG have been requested to continue to support NATO as an Expert Team within the NATO Standardization Agency. The ET has the expressed goal of drafting a new **Standardization Agreement (STANAG)** for “**Survival, Emergency, Individual Combat and Group Rations - Nutritional Values and Packaging**” that will essentially outline procedures and systems and equipment components for combat rations utilized by NATO nations. The STANAG also serves as the authoritative document for

several NATO countries for military nutrition standards as well. The group is to be commended and congratulated for their efforts in this highly successful endeavor.

CFD SENIOR SCIENTIST & MICROWAVE STERILIZATION CONSORTIUM RECEIVE PRESTIGIOUS AWARD



As the DoD Combat Feeding Directorate’s Senior Scientist, **Dr. C. Patrick Dunne** has been instrumental in orchestrating and leading consortia composed of government, industry, and academia dedicated to the research and development of novel processing technologies. Most recently, Dr. Dunne was part of a **Microwave Sterilization Consortium**, led by **Washington State University**, and was honored by the *Institute of Food Technologists* (IFT) with the **2010 Research and Development Award**. Dr. Dunne was one of five representatives of the Consortium who were selected as recipients of the award. The other four recipients were: **Juming Tang**, project lead, Washington State University; **Douglas Hahn**, Hormel Foods Corporation; **Kenny Lum**, Seafood Products Association; and **Evan Turek**, Kraft Foods Incorporated.

The Research and Development Award is given yearly to an IFT member or team of members who have made a recent, significant research and development contribution to the understanding of food science, food technology, or nutrition. The R&D Award received by Dr. Dunne and other members of the Microwave Sterilization Consortium was presented at the **IFT Annual Meeting and Food Expo** in Chicago, IL on July 17th, 2010. The award is in recognition of the collaborative effort of the consortium to develop a microwave sterilization process for pre-packaged, low-acid foods. Research was performed by over 40 scientists, engineers, and graduate students over the course of 10 years, with funding from the Department of Defense **Dual Use Science and Technology (DUST)** program as well as financial support from industry food partners. The result was a microwave sterilization process that was accepted by the U.S. Food and Drug Administration in October 2009. Other members who were part of this successful consortium include: **The Ferrite Company**, **Rexam PLC**, **Graphic Packaging** and **Ocean Beauty Seafoods, LLC**.

SO YOU THINK YOU CAN COOK? A FRIENDLY TEAM COMPETITION WITHIN CFD

Submitted by Kathy Evangelos, Team Leader, Outreach and Education Team, DoD Combat Feeding Directorate, Natick Soldier Research, Development & Engineering Center.

The DoD Combat Feeding Directorate (CFD) recently implemented a new annual program: **A Regional Cuisine Competition**. What started out as a Town Hall Meeting with



Recipients of HFM Panel Excellence Awards

refreshments snowballed into an all-inclusive themed feast along with some serious competition among our teams.

The planning team volleyed a number of ideas, but finally settled on a regional themed menu, with the main course judged by an expert panel. Volunteer judges were secured who were up to the challenge of identifying CFD's "Best Enchilada." Judges were **MSgt Joe Diaz**, US Army Research Institute for Environmental Medicine, **Jim McLaughlin**, Deputy Program Manager, Force Sustainment Systems, and **Gerry Darsch**, Director CFD. Using combat rations evaluation criteria, entries were rated on appearance, originality, and overall flavor.

Following the CFD Town Hall, where Gerry Darsch provided updates on a variety of topics, the judges went to work sampling twelve separate enchilada entries. The winner of the first annual competition was the Performance Optimization Research Team. Their entry was a delicious seafood enchilada called *Los Mariscos*, which received high ratings from all three of our judges. The lead chef was none other than **Betty Davis**. While she won't divulge her recipe, she did indicate the one of the secret ingredients was Maryland crab. No other crab could meet her high standards. Second place went to our Food Engineering Services Team, with their version titled, *Smokin' Pollo DeLoco*.

If you are familiar with our Meal, Ready-to-Eat™ (MRE™) menus, you may be aware that **Menu #15** features a beef enchilada. Before you ask...yes...this was a separate entry for the judges to evaluate. While the full results will never be made available, you'll be happy to know that the MRE™ beef enchilada fared well in the competition and scored higher than several homemade entries.

Overall, it was a positive experience for all the CFD employees. With the significant organizational changes occurring during the past year, the competition doubled as a team building event, as each team worked together to formulate an appetizing enchilada entry.

The big question now is where will CFD travel to next year? Will we travel to Southern USA for a barbeque? Or will we travel overseas to Italy for pasta and meatballs? Tune in this time next year to find out!



Members of the Performance Optimization Research Team – Winners of CFD's First Annual Regional Cuisine Competition

STEP STUDENTS HELP FUEL THE WARFIGHTER

Submitted by Rachel Bruns and Tim Brown, Student Temporary Employment Program (STEP) Students, Outreach and Education Team, DoD Combat Feeding Directorate, Natick Soldier Research, Development & Engineering Center.

Operational rations, polymer materials, and Warfighters are not exactly the words that might come to mind when summer is mentioned. For some students, however, employment at the Natick Soldier Research, Development and Engineering Center means a summer centered on these very words and the science of DoD Combat Feeding Directorate (CFD). Each summer, CFD welcomes both high school and college students, new and returning, to its facilities. The majority of the students employed by CFD are participants in the **STEP**, one of two programs in the federal **Student Education Employment Program (SEEP)**, established in 1994. The STEP provides enrolled students with the unique opportunity to gain federal government experience, enables managers to recruit and develop potential employees, and ensures that agencies like CFD meet its professional, technical and administrative needs within its specified mission.

This past summer, CFD welcomed four new students and twenty returning students to its offices and laboratories. CFD STEP students are currently seeking degrees in a range of fields from business, advertising, global affairs and economics to biology, psychology, biological engineering, civil engineering and kinesiology at colleges and universities in Massachusetts, Connecticut, New Hampshire, Virginia, Washington D.C., and Mississippi.

Students spent their summers working alongside CFD employees to further the research and development of CFD teams. New student **Matthew Burke**, a junior at the *University of Massachusetts, Lowell* studying plastics engineering, worked closely with the **Advanced Materials Engineering Team (AMET)** on multiple projects. These projects included work with microsphere polymer samples to decrease the weight of MRE™ meal bag components as well as developing alternate materials for MRE™ packaging to eliminate non-polymer materials. Burke's work with fellow AMET members will hopefully assist in the development of an all-polymer bag to recycle and reuse, or even potentially degrade in the field, which would minimize waste and weight for Warfighters. In other cases, students were using their experiences in Combat Feeding to work on new projects and products. Veteran student **Amanda Bonanca**, entered her fourth year with the Combat Rations Team (CRT), and will be spending her summer developing a potential new entrée for the Meal, Ready-to-Eat™ (MRE™) and Unitized Group Ration-Heat & Serve™. Amanda, a senior at *Framingham State College* studying Health and Consumer Sciences with a concentration in Consumer and Community Services, worked with two fellow STEP employees on the product development of Thai chicken through production,

packaging, retort cooking and micro testing phases. The final steps for the student team were a taste test panel and modification of the recipe based on the results.

In August, Amanda and the majority of CFD STEP students presented their summer projects at the **Fourth Annual Future Workforce Poster Presentation**. This gives the entire Natick workforce the chance to appreciate the work and talent of its student employees. The knowledge that these students gained over the summer while in Combat Feeding will undoubtedly serve as a valuable resource in their future academic and workplace endeavors.

DOD COMBAT FEEDING DIRECTORATE TURNS BIOLOGICAL STERILIZATION INSTRUMENT INTO AN INNOVATIVE FOOD PROCESSING TOOL

Submitted by Nicole Favreau, Food Processing, Engineering and Technology Team, DoD Combat Feeding Directorate, Natick Soldier Research, Development & Engineering Center.

The DoD Combat Feeding Directorate (CFD) scientists traveled to **NovaSterilis** in Ithaca, New York, in a collaborative effort to investigate the use of supercritical carbon dioxide (SCCO₂) sterilizing equipment to process current and exploratory ration component items. CFD's **Food Processing, Engineering and Technology Team** (FPETT), through an on-going Science and Technology initiative called "*Innovative Ration Preservation via SCCO₂*," has utilized SCCO₂ to successfully inactivate enzymes and kill microbes in model systems and foods. NovaSterilis is a pioneer in sterilizing biomedical materials (skin tissue, bones, etc.) without compromising the product's integrity. This was the first time that NovaSterilis used the instrumentation and SCCO₂ technology to process foods. A variety of meat items that are being considered under a CFD Joint Statement of Need project "**Advanced Meat Products Plus Sandwiches**" were selected for trial processing with SCCO₂. The meat products and semi-solid foods were processed at NovaSterilis with very promising results, as the non-thermal process did not have any negative effects on the integrity, aroma, flavor or color of the foods. The microbiological analysis showed a 5-log reduction of lactic acid bacteria. The use of SCCO₂ technology as a novel processing method for ration components was showcased at the July 2010 annual meeting for the **Institute of Food Technologists** in Chicago, IL. SCCO₂ processed cut potatoes and avocados were demonstrated at the CFD display where attendees could view the color retention of the processed products versus non-processed controls which exhibited significant browning within 48 hours.

REVISED FOOD PACKET, MODULAR OPERATIONAL RATION ENHANCEMENT (MORE)-HIGH ALTITUDE DOCUMENT APPROVED

Submitted by Ray Valvano, Food Engineering Services Team and Barbara Daley, Combat Rations Team, DoD Combat Feeding Directorate, Natick Soldier Research, Development and Engineering Center.

On 9 July 2010, a revised assembly document, *ACR-F-002A, Food Packet, Modular Operational Ration Enhancement (MORE)-High Altitude (Type I)* was approved by Department of Defense (DoD) Combat Feeding Directorate after coordination with industry and other government agencies.

The **MORE-High Altitude** is designed to augment daily operational rations during high altitude cold weather operations in an attempt to combat acute mountain sickness. It is light weight/low cube and provides approximately 1,000 calories (60% of these calories are carbohydrates) via eat out-of-hand/on-the-move components. Packets contain high carbohydrate snack items/beverages, energy gels, soup/spread mix, and a caffeinated item. Each packet weighs approximately one pound and has a shelf life of 24 months at 80°F.

The MORE-High Altitude was presented to and approved by the Joint Services Operational Ration Forum (JSORF) in January 2009. In addition, the DoD Nutrition Committee approved the MORE-High Altitude menu design and nutritional profile in February 2009.



The three MORE-High Altitude enhancement packs are comprised of the following components:

Pack 1

- Caffeinated Chocolate Pudding
- Nuts with Raw Sunflower Kernels and Infused Fruit Mix
- Toaster Pastry
- Mixed Berry Energy Gel
- Cheddar Filled Snack Pretzels

Pack 2

- Chocolate FIRST STRIKE™ Bar
- Nuts and Raisins with Pan Coated Chocolate Disks Mix
- Lemon Lime Energy Gel
- Corn Kernel Snacks
- Smoked Beef Snack
- Caffeinated Gum
- Beverage

Pack 3

Cracker
Spread Soup Mix
Carbohydrate Enhanced Sweetened Zapplesauce®
Baked Snack Cracker
Mini Mocha FIRST STRIKE™ Bar
Beverage



Under the **Assault/Special Purpose Improvement Project**, a MORE-Hot Weather (Type II) is being developed to include targeted and approved nutraceuticals, functional foods, and phytonutrients that will enhance Warfighter mental awareness and physical stamina in extreme hot weather environments. Component evaluations and field testing of prototype menus is ongoing.

Once procured, the MORE-High Altitude (Type I) will be available for order through the Defense Supply Center, Philadelphia using *National Stock Number 8970-01-581-2505*.

FIELD EVALUATION OF NEW ITEMS FOR THE MEAL, COLD WEATHER/FOOD PACKET, LONG RANGE PATROL AND THE HOT-PACK BEVERAGE BOX

Submitted by Julie Smith, Food Technologist and Project Officer of the Assault and Special Purpose Rations Improvement Project and Joel McCassie, Physical Scientist (Packaging) and Hot-Pack Beverage Box Project Officer, Combat Rations Team, DoD Combat Feeding Directorate, Natick Soldier Research, Development and Engineering Center (NSRDEC).



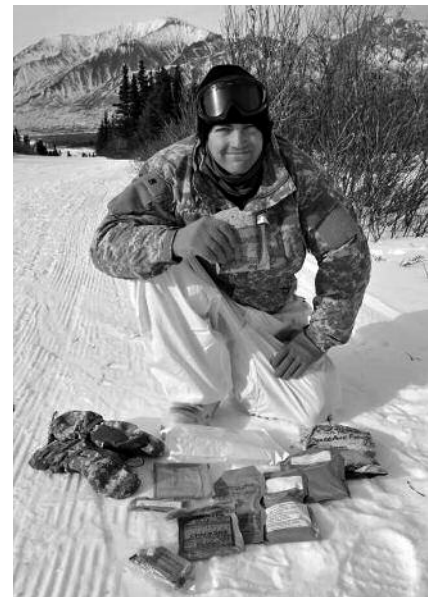
The **Meal, Cold Weather (MCW)** and **Hot-Pack Beverage Box** field evaluations were successfully conducted from 17–29 March 2010, with Soldiers participating in the **Cold Weather Leadership Course** held at the Northern Warfare Training Center in *Black Rapids, AK*. Seventy-two Soldiers participated in the field evaluation. The average daily temperature was 0°F throughout the training period.

Four prototype MCW menus including 25 new items were tested. MCW 2009 year of production meals were provided as the control. MCW test items included four entrees, three soups, one cereal, two energy gels, three beverages, and twelve snacks/desserts.

Thirty-six **Hot-Packs** were tested during the evaluation complementing the MCW in the rehydrating of entrees, soups and beverages. The Hot-Pack is a disposable self-heating package that provides an instant hot water dispensing capability for small group forces operating remotely. It consists of a heater similar to the **Flameless Ration Heater** for the Meal, Ready to Eat, a pouch that can be filled with potable water at the time of use, a pouch of saline activator fluid, and an insulating corrugated box with a convenient dispenser.

Initial feedback indicates that the Soldiers enjoyed the new MCW and Hot-Packs and provided many helpful comments and suggestions. Acceptance data was collected covering the Soldiers' likes and dislikes of the test and control items. This data will be used for future menu design and planning.

The field test results and recommendations for the MCW will be briefed to the **Joint Services Operational Rations Forum (JSORF)** in 2011 for approval of items to be included in the new MCW/LRP menus. NSRDEC new item recommendations to the JSORF are based on Warfighter acceptance, consumption, shelf stability, nutrition, and menu design. The Hot-Pack results will also be briefed to the JSORF and approval requested to field this new capability for the Warfighter.



Procurement documents for the JSORF approved new MCW items and Hot-Pack will be prepared by NSRDEC and sent to the Military Services, industry and other government agencies for coordination, before being transferred to Defense Supply Center Philadelphia for procurement.

Thank you to all of the members, companies and government employees who sent card, gifts, flowers, and, most importantly, prayers for my recovery from the injuries I suffered in a car accident March 27. All are deeply appreciated, and there is no limit to my gratitude to you.

Marygene Fagan

R&DA MEMBERS ASSIST WOUNDED WARRIORS

Some stories behind R&DA assistance to Wounded Warriors and their families:

A mother of a National Guard officer killed in action, who was dependent upon her son's support, had his death benefit stolen by other family members. It was the winter and her furnace was no longer operating and she had no funds to repair it. Based upon verification by the Ohio National Guard that she had no means of repairing the heater, R&DA contracted and paid for the repair. The company who made the repairs was so impressed by our generosity, that they decided not to cash the check.

A soldier undergoing treatment for his wounds was not joined by his family because his wife had a regular job and they needed the money to support his family. We provided a satellite telephone to him and his family so they can talk and see each other daily. He said, without this special phone, he did not think he could make it through the long healing process.

There were wounded who had been released temporarily from the hospital for the holidays and saved money to go to their home to see family. Each arrived in BAMC from Iraq and over several months had accumulated "civilian clothes," and personal items. As they got ready to depart, they noticed that no military in combat had a suitcase. They contacted R&DA and we purchased 35 suitcases so they could pack and bring home gifts for the holidays. No other agency would assist them.

R&DA invited wounded warriors from Walter Reed Medical Center to play in our golf tournament. These are competitive men and women who want to do their best. Several had multiple amputations and one E-5 was missing a leg and an arm. On the fifth hole while teeing off a wind came off the water and blew him to the ground. All his playing partners were silent and did not know what to do. As I approached from the club house I told one of the speechless partners, "He is a real warrior, watch him make you laugh about this," Sure enough, he got up, pulled himself up with his golf club and looked at his partners and said, "I was a combat warrior and killed the enemy, now a little breeze knocks me over. But I will beat you all on this hole." And he did!

R&DA member-provided food items can be found at many of the Wounded Warrior Centers on any given day. These items are available for the wounded and their families as they meet each day at these centers. This is just another example of the quiet support that R&DA and its members provide to those who have sacrificed so much.

R&DA Military Assistance Program

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As of 23 Aug 10

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64TH ANNUAL MEETING AND EXHIBITION RETURNED TO TUCSON

Tucson was the venue for the **64th Annual Meeting and Exhibition**. The meeting had many highlights, including an expanded exhibition, wounded warrior updates, Hall of Fame selection, work group meetings, and a keynote address by **Dan Clark**. This meeting set a record for attendance with more than 400 involved in the meeting. The sessions were informative, active and provided value to all attendees. The many positive comments from attendees indicated that this was a special meeting.

The exhibition was expanded by 25%, and the session was highlighted by the new items being offered to the military and many samples and literature of items to be included in the rations area to support the war fighter. The record attendance kept all exhibitors fully engaged in providing information to key decision makers.

We heard from a Wounded Warrior who has had more than sixty operations since he was wounded in Iraq. **SFC Charles Eggleston** recounted his injury and the care he received. He was most appreciative of all that R&DA does for the wounded and emphasized the great value of this support. SFC Eggleston works assisting the newly arrived wounded at **Walter Reed Medical Center**. He indicated that support in any manner has great and positive influence on the wounded. They appreciate that they are remembered for their sacrifices.

Dan Weiss was added to the **R&DA Hall of Fame** at the Awards Banquet. A related article on this highlight is included in this issue. The work group sessions provided much valuable information on current government efforts, areas where assistance from the commercial sector is needed, and provided an analysis of all government food related programs.

The keynote address by **Dan Clark**, one of America's Top Five Speakers, was both entertaining and motivational. His stories always leave us with reasons and methods to improve ourselves, our organizations and our country. Dan departed the meeting to speak to warriors in combat divisions ready to deploy to Afghanistan.

Sessions Led by Military Food Leadership



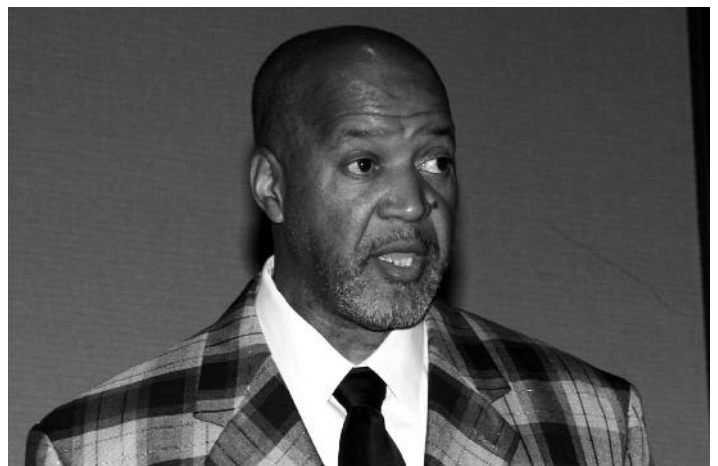
Ms. Kathy Evangelos, US Army Natick Soldier Center, "NATICK Updates."



LTC Carlos Sanabria, Food Service Program Director of HQ USMC, "US Marine Corps Subsistence Program."



LTC Rob Barnes, Director of JCCoE, "Army Subsistence Challenges & Accomplishments."



Rick Byrd, JCCoE, "JSORF 2010 Summary."



Exhibitor Bill Masden of Perdue Farms.



Exhibitors Gary Shives (left) of Rotella's Bakery and Dan Lipke of Klement Sausage.



Exhibitor Bill Cook (left) assisting Dr. Roy Kelly of Westin Packaged Meats.

Exhibition offers opportunities to show products.



Hormel Food Service exhibition



Exhibitor Karen Ripp of KABR representing Gamay Flavors.



Exhibitor Tom Polito of Lasco Foods.

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Fall 2010 Meeting October 25–27, 2010 Meeting Registration Form

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(email address for confirmation & meeting roster)

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3 Breakfasts, 2 Luncheons, 3 Receptions, and 1 Dinner

Is this your first R&DA meeting? Yes No

Will you attend Boot Camp on Sun.? Yes No

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	<i>Payment Received By Oct 7th</i>	<i>Payment Received After Oct 7th</i>	
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Spouse may attend all breakfasts, lunches, and Awards Banquet \$169.00 = _____

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Please return registration form, along with payment (US funds or Credit Card) by FAX (210-493-8036). Note: R&DA accepts only AMEX, VISA, & MC. Registration fees will be refunded if written cancellation is received by October 7, 2010. Refunds requested after October 7, 2010, will be subject to a \$100.00 service fee. Note: Attendees with special needs should make this known to R&DA. There are no refunds on cancellations received after October 12, 2010, due to pre-payment requirements.

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Date of arrival: _____ Date of departure: _____ Total room nights: _____

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Rates: Government.....FY 2011 Per Diem OthersOnly \$189.00

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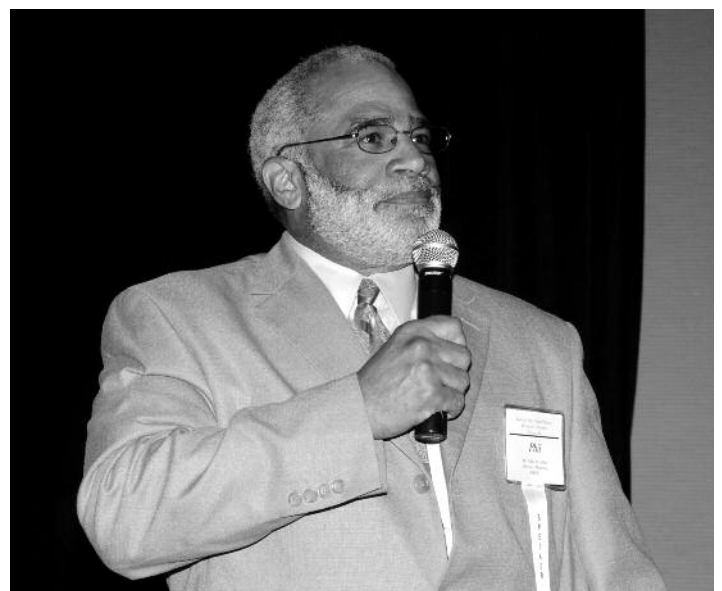
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R&DA 2010 SPRING MEETING IN TUCSON FEATURES WOUNDED WARRIOR PROGRAM

For more meeting highlights, turn to page 12



Keynote Speaker, Wounded Warrior Program, SFC Charles Eggleston.



Phil Strambler, Walter Reed Medical Center, "Wounded Warrior Update."