

INTRODUCTION

The Department of Defense Combat Feeding Directorate (CFD) provides the DoD with a joint service program responsible for Research, Development, Integration, Testing, and Engineering for Combat Rations, Food Service Equipment Technology, and Combat Feeding Systems.

The Combat Feeding Directorate actively leverages leading edge technologies to ensure the warfighter is provided the decisive edge in all aspects of combat feeding. Efforts conducted provide the science and technology base as well as engineering support to satisfy unique feeding requirements of each military service.

Versatile capabilities and expertise assure affordable solutions tailored to the needs of the warrior as research efforts have produced successful, innovative technologies and products now in use all around the world.

Use of Integrated Products Teams involving the Services, Combat Feeding Program teams, academia, industry, other government agencies, and the Defense Logistics Agency consistently optimize cost, schedule and performance.



**US ARMY NSRDEC
DEPARTMENT OF DEFENSE
COMBAT FEEDING DIRECTORATE**

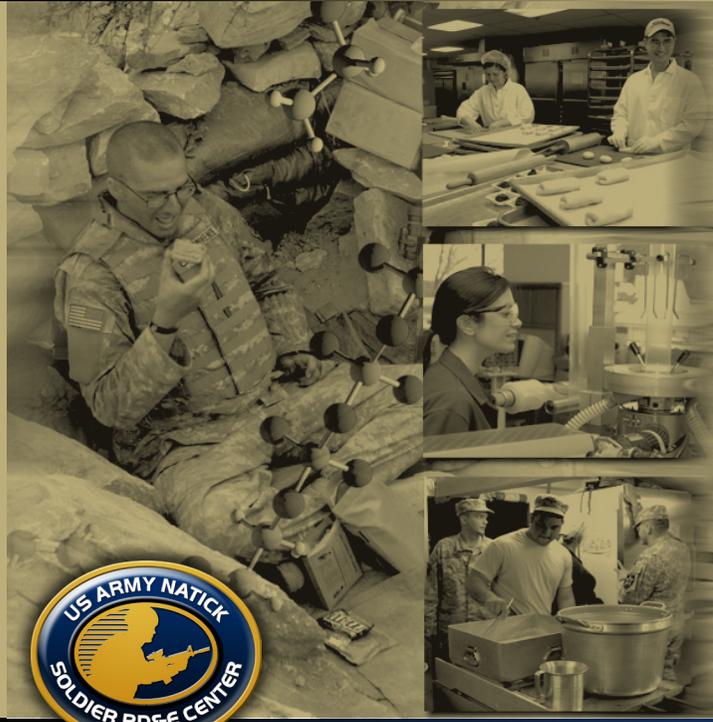
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Department of Defense
**COMBAT FEEDING
DIRECTORATE (CFD)**

Warfighter Recommended,
Warfighter Tested,
Warfighter Approved™





DoD COMBAT FEEDING DIRECTORATE (CFD)



THE COMBAT FEEDING DIRECTORATE IS COMPRISED OF EIGHT MULTIDISCIPLINARY, HIGHLY INTEGRATED TEAMS:

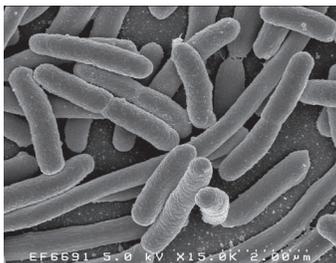
Advanced Processes and Packaging:

The preeminent provider of food processing, preservation and packaging technologies that maintain, sustain and provide the Warfighter with rations that deliver the highest performance level, overall quality, nutrient retention and safety. Conceives, plans and conducts applied research and develops technological advances in food processing, preservation, materials and packaging systems. Also develops innovative processing and revolutionary packaging technologies to stabilize and protect foods against microbial, chemical and physical deterioration under extreme environments and the military logistics system.



Performance Enhancement and Food Safety:

Develops innovative and advanced technologies and components for enhanced Warfighter performance and to improve food safety. Plans and conducts basic and applied research to validate and optimize biosensor technologies and systems to detect foodborne pathogens. Also, develops novel nutrient dense ration components for enhanced Warfighter performance. Works closely with the Military Research Medical Command's US Army Institute of Environmental Medicine to assess nutrient bioavailability in developed components in all environmental extremes. Tests all ration components for microbiological stability prior to them being utilized in Warfighter supported field tests. Provides microbiology and chemistry support to all the teams within the DoD Combat Feeding community.



Individual Combat Ration:

Develops and designs effective individual rations based on customer feedback, Warfighter acceptability, consumption, nutritional adequacy and logistic perspectives through participation in field evaluations, assessing data from field studies/focus groups with soldiers, and utilization of their feedback to design/demonstrate ration alternatives and improvements. Tests and evaluates new and novel individual combat rations packaging systems and concepts, and assess their viability to meet user requirements.



Group Ration:

Designs, develops, transitions and supports high quality, highly acceptable nutritious and cost effective group rations that sustain and enhance the operational effectiveness of the Warfighter in all environmental conditions. Executes Continuous Product Improvement Program designed to improve all group-serving operational rations through enabling greater variety, increasing Warfighter acceptance, boosting nutrition, increasing shelf life, and improving logistics via cost, weight and volume savings.



Equipment and Energy Technology:

Explores, develops, demonstrates, and transitions technology that reduces the logistics of field feeding while improving the quality of food service. Active technology thrust areas range from flameless combustion, ration heaters, stoves, and beverage chillers for individual Warfighters, to burners, cogeneration, solar powered refrigerated containers, greywater recycling and waste to energy conversion for battalion level field kitchens.



Systems Equipment and Engineering:

Designs, develops and supports best value, technologically advanced food service field feeding equipment and systems to enhance the quality of life and performance for Navy, Air Force, and Marines. Preeminent provider for field feeding equipment and systems for our customers in the 21st century and beyond.



Food Service Equipment Product Manager Force Sustainment Systems (PM FSS):

In partnership with the CFD, the Food Service Equipment Team manages advanced development and full-scale development programs that field robust, efficient and proven equipment and systems for field feeding, ration storage and sanitation of field food service equipment under the purview of the PM FSS.



Food Engineering Services:

Prepares, coordinates, and approves, performance-based procurement documents that comply with DoD Acquisition Reform initiatives to ensure that operational rations provide adequate nutrition in accordance with the Nutrient Standards for Operational and Restricted Rations (NSORs) and that are highly acceptable to the user. Approves all First Articles, Product Demonstration Models, and Bid Qualifications used to procure military rations and components. Provides technically accurate, timely responses to all engineering support requests. Uses trained sensory panelists to perform product evaluations for appearance, odor, flavor, texture, and overall acceptability on all operational ration components to ensure compliance with approved product standards and procurement documents. Provides product specific expertise for non-food component items used in individual or group rations. Provides expertise in support of trash recycling efforts as they pertain to individual and group rations. Develops, modifies and evaluates recipes to meet military nutritional standards and consumer preferences in Garrison/shipboard feeding worldwide.