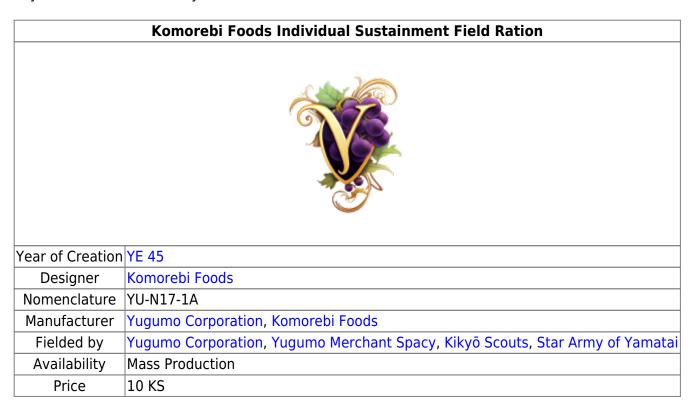
# Komorebi Foods Individual Sustainment Field Ration

A balanced, shelf-stable, ready-to-eat meal and accessories to support exploration on the frontier and beyond in comfort. Made by Komorebi Foods and available as of YE 45.



# **History**

Created in mid YE 45, the Komorebi Foods Individual Sustainment Field Ration was made to support the Departure Of The Combined Colony Fleet that had begun earlier that year. During the Third Mishhuvurthyar War, the Star Army of Yamatai began to supplement their stock of Star Army Field Rations due to high demand and the inclusion of vegetarian Norians added to their ranks.

# **Overview**

More luxurious than Star Army Field Rations, catering to the tastes and sensibilities of the Motoyoshi Colonial Sector, the Komorebi Foods Individual Sustainment Field Ration provides a comprehensive, nutrient-dense sustenance solution engineered for versatility, durability, and culinary satisfaction. Designed to fuel and delight adventurers, explorers, and other mobile professionals, this ration pack incorporates multi-faceted meal options, nourishing side dishes, and essential extras. Each ration is crafted to deliver balanced macronutrients and micronutrients, optimizing both flavor and health benefits.

The three-part grain-pulse-seasoning pouch serving as the main course, gives users variety and choice their meals from a selection of cereals, legumes, and rich seasoning mixes. Accompanying the main course are ready-to-eat fruits, freeze-dried options, and pickled vegetables, and ready-to-eat vegetable sides, providing a spectrum of textures and flavors to cater to diverse palates. Additional inclusions feature bread, dairy alternatives, condiments, and snacks to further enrich the dining experience.

Built with environmental consciousness, all components come encased in biodegradable or dissolving packaging within a high-visibility, weather-resistant outer shell. The design champions user-friendly accessibility with indelible, clear instructions and labeling.

Aside from nourishment, the ration goes the extra mile to include a support packet colloquially termed the "Everything Packet." This comprises biodegradable cutlery, an assortment of seasoning and beverage options, sanitation aids, and even utility items such as matches and toilet paper. Essentially, it offers a holistic approach to sustenance and well-being, leaving no stone unturned in meeting the needs of the individual in diverse, and often challenging, environments.



# **Packaging**

Within a durable, waterproof, weather resistant outer package, all items are contained in either biodegradable<sup>1)</sup> or dissolving packaging, minimizing ecological impact. The outer packaging is a high visibility color, with the contents and instructions clearly and indelibly printed on the outside. The package holds water and is sterile inside prior to being opened.

## Star Army Ration, Type 45

The Star Army of Yamatai version of the ration, called the Type 45, comes in a subdued version, with Nataria Green Printing on Olive Drab<sup>2)</sup>.



See: Star Army Field Rations

## **Flavors**

Every Individual Sustainment Ration is the curated ensemble of culinary artistry expected from Komorebi Foods, where mains and side dishes are meticulously matched to form complementary menus. This sophisticated pairing approach not only enhances the overall dining experience but also ensures a balanced nutrient profile. The mains—each a tripartite grain-pulse-seasoning combination—are crafted to harmonize with a selection of fruits, pickled vegetables, and other side dishes. This synergetic design aims to satiate a broad range of taste preferences while also providing the essential vitamins, minerals, and macronutrients vital for sustained energy and well-being.

## **Main Dishes**

A core offering in survival nutrition, this pouch stands as an all-in-one meal solution, carefully segregated into three compartments. Each compartment houses either an assorted grain, pulse, or a full-fledged seasoning mix, specifically tailored to complement the chosen cereal and legume.

One from each category forms a Menu. The list is not exhaustive:

## **Assorted Cereal Options**

- 1. Jasmine Rice
- 2. Barley
- 3. Polenta
- 4. Soba Noodles
- 5. Wild Rice

- 6. Arborio Rice
- 7. Millet
- 8. Bulgur Wheat

## **Assorted Pulse Options**

- 1. Mung Beans
- 2. Black-Eyed Peas
- 3. Cannellini Beans
- 4. Lentils
- 5. Chickpeas
- 6. Adzuki Beans
- 7. Kidney Beans
- 8. Navy Beans

## **All-Inclusive Seasoning Mixes**

- 1. Curry and Coconut Milk Powder Mix
- 2. Herb Blend with Dried Tomato Flakes
- 3. Spicy Chili and Cornmeal Blend
- 4. Mirepoix with Chicken Bouillon
- 5. Spicy Smoked Paprika, Onion, and Bell Pepper Blend
- 6. Pesto-inspired Blend
- 7. Five Spice Blend with Dried Shiitake
- 8. Spiced Dried Fruit and Nutmeg Blend

## **Side Dishes**

Includes one item from each category. The lists are not exhaustive:

#### **Fruit Side**

- 1. Apple Slices in Light Syrup
- 2. Mixed Berry Compote
- 3. Orange Segments in Citrus Jelly
- 4. Tropical Fruit Salad

## **Pickle**

- 1. Fermented Cabbage, Assorted (Kimchi or Sauerkraut)
- 2. Crunchy Pickled Cucumber
- 3. Tangy Pickled Root Blend (beets, radishes)
- 4. Zesty Preserved Greens (spinach, collard)

## **Vegetable Side**

1. Garlic-Infused Spinach

- 2. Sweet and Tangy Carrot Slaw
- 3. Spiced Cauliflower Rice
- 4. Grilled Asparagus with Lemon Zest

## **Accompaniments**

Includes one item from each category. The lists are not exhaustive: see sample menus for specific examples of current combinations.

#### **Bread and Crackers**

- 1. Multi-Grain Flatbread
- 2. Olive Oil and Herb Breadsticks
- 3. Sourdough Crisps
- 4. Rye and Seed Crackers

## **Dairy or Dairy Alternatives**

- 1. Shelf-Stable Milk, Assorted (Dairy, Soy, Coconut, Rice, or Almond)
- 2. Portioned Cheese Wedge
- 3. Single-Serve Yogurt
- 4. Coconut Cream Packet

## **Condiments and Spreads**

- 1. Olive Tapenade
- 2. Hummus Single-Serve Cup
- 3. Nut Butter Packet, Assorted
- 4. Cheese Spread Packet, Assorted

## **Desserts**

- 1. Single-Serve Fruit Crumble: A blend of seasonal fruits under a spiced oat topping, sealed in an airtight packet.
- 2. Chia Seed Pudding: Infused with vanilla or cocoa, this is a high-fiber and omega-3 rich option.
- 3. Berry Gelatin: A refreshing, fruit-based gelatin dessert, sweetened naturally and rich in antioxidants.
- 4. Spiced Rice Pudding: Creamy rice pudding seasoned with cinnamon and nutmeg, featuring a hint of vanilla.

#### **Dried or Freeze-Dried Fruits**

- 1. Sliced Strawberries
- 2. Pineapple Chunks
- 3. Mango Slices
- 4. Blueberries

#### **Snack Bars and Nuts**

- 1. Protein Energy Bar, Assorted Flavors
- 2. Trail Mix Packet, Assorted
- 3. Single-Serve Nut Medley
- 4. Dried Seaweed Snack

## **Extras**

The Support Packet, colloquially known as the "Everything Packet," embodies the essential nutritional and sanitary support for adventurers, explorers, or anyone in need of compact, biodegradable sustenance and hygiene solutions. Designed to enhance the palatability of the ration, it is also useful to be stashed as a comprehensive, immediate-term, emergency or survival nutrition system.

## **Biodegradable Cutlery Set**

- Knife
- Long-handled Spork
- Chopsticks
- Napkin
- Wet Wipe Packet

## **Seasoning Packets**

- Salt
- Black Pepper
- Sugar, Raw Turbinado
- Dried Red Chili Flakes
- Monosodium Glutamate (with added Disodium Ribonucleotides)
- Shichimi
- Furikake, assorted flavors
- Assorted Soy Sauce Packet (Tamari or Shoyu)
- Hot Sauce Packet, Assorted
- Vinegar Packet, Assorted (Wine, Cider, Black, Rice, Malt)
- Honey or Molasses Packet
- Single-Use Olive Oil or Butter Packet

## **Soup Base Packets**

- Miso Paste
- Assorted Bouillon Paste (Options: Vegetable, Chicken, Beef, Pork)

#### **Instant Drink Packets**

- Coffee
- Drinking Chocolate
- Assorted Flavor Electrolyte Drink
- Assorted Type of Tea

- Probiotic Packet
- Supplemental Fiber Packet
- Dry Creamer

#### Gels

- Electrolyte Hydrating Gel
- Electrolyte Caffeine Energy Gel with B Vitamins
- Supplemental Multivitamin Electrolyte Gel

#### **Confectioneries**

- Assorted Chocolate Candy
- Assorted Hard Candy
- Miniature Protein and Fiber Energy Bar, Fortified, Assorted Flavors

## **Utility Items**

- Waterproof, Windproof, Strike-Anywhere Matches
- Flameless Heater Pouch

#### **Sanitation Set**

- Chlorine Tablet
- Iodine Tablet
- Disinfectant Wipe Packet
- Mild Soap Powder
- Hand Sanitizer Packet
- Small Roll of Toilet Paper
- Chewable Toothpaste Tablet
- Biodegradable Dental Floss Single-use Spool
- Enzyme packet to dissolve ration packaging

## **Over-the-Counter Medication Set**

- Analgesic Packet
- Anti-inflammatory Packet
- Antiemetic Packet
- · Antidiarrheal Packet
- Antihistamine Packet
- Multivitamin Packet
- CO2 Effervescent Tablet<sup>3)</sup>
- Topical Antiseptic Wipe
- Topical Multi-Antibiotic Packet
- Folding Paper Cup

# **Sample Menus**

The Komorebi ISFR comes in both strictly vegetarian and nonvegetarian versions. Some non-exhaustive sample menus from among many (additions to this list keeping in theme are welcome and may be added):

## Sample Vegetarian Menus

Vegetarian Menus are often vegan as well. Here are some non-exhaustive examples:

## Vegetarian Menu 1

- Main Dish: Farro, Great Northern Beans, Za'atar Blend with Dried Lemon Zest
- Fruit Side: Fig Compote in Honey Syrup
- Dried or Freeze-Dried Fruits: Dried Apricots
- Pickle: Marinated Artichoke Hearts
- Vegetable Side: Charred Bell Peppers with Fresh Herbs
- Bread and Crackers: Rosemary Focaccia
- Dairy or Dairy Alternatives: Almond Milk Ricotta
- Condiments and Spreads: Muhammara (Red Pepper and Walnut Spread)
- **Dessert**: Olive Oil Lemon Cake
- Snack Bars and Nuts: Toasted Almond and Herb Trail Mix

#### Vegetarian Menu 2

- Main Dish: Black Rice, Edamame, Umami-rich Seaweed and Mushroom Blend
- Fruit Side: Lychee in Light Ginger Syrup
- Dried or Freeze-Dried Fruits: Dried Persimmon Slices
- Pickle: Pickled Daikon and Carrot (Do Chua)
- Vegetable Side: Steamed Baby Bok Choy with Garlic
- Bread and Crackers: Sesame Seed Rice Crackers
- Dairy or Dairy Alternatives: Shelf-Stable Soy Milk
- Condiments and Spreads: Miso-Based Ginger Spread
- **Dessert**: Matcha Mochi
- Snack Bars and Nuts: Seaweed and Rice Crisps

## Vegetarian Menu 3

- Main Dish: Millet, Lentils in Coconut-Turmeric Sauce, Madras Curry Spice Mix
- Fruit Side: Mango Chutney
- Dried or Freeze-Dried Fruits: Dried Guava

- Pickle: Spiced Lemon Pickle
- Vegetable Side: Roasted Cauliflower with Garam Masala
- Bread and Crackers: Garlic Naan
- Dairy or Dairy Alternatives: Coconut Yogurt
- Condiments and Spreads: Cilantro-Mint Chutney
- Dessert: Rosewater and Pistachio Laddu
- Snack Bars and Nuts: Spiced Chickpea Snack Mix

## Vegetarian Menu 4

- Main Dish: Coconut Rice, Black Beans, Mango and Lime Seasoning Mix
- Fruit Side: Pineapple Chunks in Mint Syrup
- Dried or Freeze-Dried Fruits: Freeze-Dried Passionfruit
- Pickle: Pickled Ginger and Turmeric
- Vegetable Side: Roasted Plantains with Cilantro
- Bread and Crackers: Cassava Flatbread
- Dairy or Dairy Alternatives: Coconut Yogurt
- Condiments and Spreads: Guava Paste
- Dessert: Coconut and Chia Seed Pudding
- Snack Bars and Nuts: Macadamia Nut Medley

## Vegetarian Menu 5

- Main Dish: Sushi Rice, Edamame, Nori and Wasabi Blend
- Fruit Side: Poached Pears in Sake
- Dried or Freeze-Dried Fruits: Freeze-Dried Lychee
- Pickle: Pickled Daikon
- Vegetable Side: Steamed Bok Choy with Sesame Oil
- Bread and Crackers: Rice Crackers
- Dairy or Dairy Alternatives: Tofu Miso Custard
- Condiments and Spreads: Yuzu Marmalade
- **Dessert**: Matcha-infused Rice Cake
- Snack Bars and Nuts: Seaweed Snacks

## Vegetarian Menu 6

- Main Dish: Quinoa, Edamame Stir-Fry, Sesame and Ginger Seasoning
- Fruit Side: Pineapple Teriyaki Glaze
- Dried or Freeze-Dried Fruits: Freeze-Dried Lychee
- Pickle: Kimchi
- **Vegetable Side**: Bok Choy with Oyster Mushrooms
- Bread and Crackers: Rice Crackers
- Dairy or Dairy Alternatives: Miso-Sesame Tofu
- Condiments and Spreads: Wasabi Mayo
- Dessert: Matcha Mochi

Snack Bars and Nuts: Wasabi Peas and Almond Mix

## Vegetarian Menu 7

- Main Dish: Cornmeal Polenta, Black-Eyed Peas, Herb and Garlic Seasoning
- Fruit Side: Spiced Pear Compote
- Dried or Freeze-Dried Fruits: Dried Blueberries
- Pickle: Bread and Butter Pickles
- Vegetable Side: Sautéed Greens with Vinegar
- Bread and Crackers: Biscuits
- Dairy or Dairy Alternatives: Cashew "Cheese" Spread
- Condiments and Spreads: Sorghum Syrup
- **Dessert**: Apple Crisp
- Snack Bars and Nuts: Pecan and Sunflower Seed Mix

## Vegetarian Menu 8

- Main Dish: Spelt, Chickpea Curry, Ras el Hanout Spice Mix
- Fruit Side: Date and Walnut Salad in Orange Syrup
- Dried or Freeze-Dried Fruits: Dried Figs
- Pickle: Pickled Red Onions
- Vegetable Side: Roasted Eggplant with Za'atar
- Bread and Crackers: Flatbread with Nigella Seeds
- Dairy or Dairy Alternatives: Oat Milk Cheese
- Condiments and Spreads: Harissa Paste
- Dessert: Baklava with Almond and Cardamom
- Snack Bars and Nuts: Pistachio and Dried Berry Mix

#### Vegetarian Menu 9

- Main Dish: Teff, Lentils, Chipotle Seasoning
- Fruit Side: Mixed Berries in Lavender Syrup
- Dried or Freeze-Dried Fruits: Dried Cranberries
- Pickle: Pickled Green Tomatoes
- Vegetable Side: Maple-Glazed Carrots with Thyme
- Bread and Crackers: Rye Crispbread
- Dairy or Dairy Alternatives: Cashew-Based Sour Cream
- Condiments and Spreads: Pumpkin Seed Pesto
- Dessert: Vegan Chocolate Avocado Pudding
- Snack Bars and Nuts: Tamari-Roasted Almonds

## Vegetarian Menu 10

- Main Dish: Brown Rice, Mung Beans, Thai Basil and Lemongrass Seasoning
- Fruit Side: Papaya Salad with Mint
- Dried or Freeze-Dried Fruits: Freeze-Dried Mangosteen
- Pickle: Pickled Radish and Cucumber
- Vegetable Side: Charred Asparagus with Peanut Sauce
- Bread and Crackers: Rice Paper Rolls
- Dairy or Dairy Alternatives: Coconut Cream
- Condiments and Spreads: Sweet Chili Sauce
- **Dessert**: Thai Mango Sticky Rice
- Snack Bars and Nuts: Coconut and Cashew Trail Mix

## Vegetarian Menu 11

- Main Dish: Kamut, Navy Beans, Herb de Provence Seasoning
- Fruit Side: Blackberry Compote with Vanilla
- Dried or Freeze-Dried Fruits: Freeze-Dried Raspberries
- **Pickle**: Pickled Fennel
- Vegetable Side: Grilled Zucchini with Garlic and Rosemary
- Bread and Crackers: Olive Bread
- Dairy or Dairy Alternatives: Almond Feta
- Condiments and Spreads: Olive Tapenade
- **Dessert**: Lavender-Infused Crème Brûlée
- Snack Bars and Nuts: Marcona Almonds with Sea Salt

## Vegetarian Menu 12

- Main Dish: Pearl Barley, Cannellini Beans, Italian Seasoning
- Fruit Side: Poached Plums in Red Wine Syrup
- Dried or Freeze-Dried Fruits: Dried Mulberries
- Pickle: Giardiniera
- Vegetable Side: Sautéed Spinach with Garlic and Pine Nuts
- Bread and Crackers: Grissini
- Dairy or Dairy Alternatives: Rice Milk Mozzarella
- Condiments and Spreads: Sundried Tomato Pesto
- **Dessert**: Tiramisu with Almond Milk Mascarpone
- Snack Bars and Nuts: Hazelnut and Chocolate Biscotti

## Sample Non-Vegetarian Menus

Although not vegetarian, these menus still don't feature meat as the center of main dish, only as ingredients. Here are some non-exhaustive examples:

## Non-Vegetarian Menu 1

- Main Dish: Corn Grits, Black Beans with Smoked Ham, Cajun Seasoning Mix
- Fruit Side: Spiced Peaches in Cinnamon Syrup
- Dried or Freeze-Dried Fruits: Dried Apple Rings
- Pickle: Bread and Butter Pickles
- Vegetable Side: Collard Greens with Smoked Turkey
- Bread and Crackers: Buttermilk Biscuits
- Dairy or Dairy Alternatives: Shelf-Stable Whole Milk
- Condiments and Spreads: Pimento Cheese Spread
- Dessert: Bourbon Pecan Pie Bar
- Snack Bars and Nuts: Hickory-Smoked Nut Mix

## Non-Vegetarian Menu 2

- Main Dish: Quinoa, Shrimp and Crab-infused Cannellini Beans, Lemon Garlic Herb Blend
- Fruit Side: Avocado and Grapefruit Salad in Light Lime Syrup
- Dried or Freeze-Dried Fruits: Freeze-Dried Mango
- Pickle: Pickled Sea Asparagus
- Vegetable Side: Seared Brussels Sprouts with Pancetta
- Bread and Crackers: Sourdough and Seaweed Flatbread
- Dairy or Dairy Alternatives: Coconut Milk Creamer
- Condiments and Spreads: Lobster Bisque Concentrate
- Dessert: Coconut and Lime Panna Cotta
- Snack Bars and Nuts: Macadamia and Seaweed Snack Mix

## Non-Vegetarian Menu 3

- Main Dish: Amaranth, Black Beans with Chorizo, Aji Amarillo Spice Blend
- Fruit Side: Passionfruit and Papaya Salad
- Dried or Freeze-Dried Fruits: Freeze-Dried Goldenberries
- Pickle: Pickled Purple Corn
- Vegetable Side: Grilled Asparagus with Serrano Ham
- Bread and Crackers: Quinoa Flatbread
- Dairy or Dairy Alternatives: Llama Milk Cheese
- Condiments and Spreads: Rocoto Pepper Sauce
- **Dessert**: Chocolate Alfajor with Dulce de Leche
- Snack Bars and Nuts: Toasted Sacha Inchi Seeds

#### Non-Vegetarian Menu 4

- Main Dish: Dirty Rice, Red Beans, Cajun Spice Blend
- Fruit Side: Spiced Apple Compote

• Dried or Freeze-Dried Fruits: Dried Figs

• Pickle: Pickled Okra

• Vegetable Side: Maque Choux

• Bread and Crackers: Cornbread Crisps

Dairy or Dairy Alternatives: Buttermilk Pouch
 Condiments and Spreads: Creole Mustard

• Dessert: Pecan Praline

• Snack Bars and Nuts: Spiced Boiled Peanuts

## Non-Vegetarian Menu 5

- Main Dish: Buckwheat Noodles, White Beans with Bacon, Alpine Herb Mix
- Fruit Side: Stewed Apricots with Star Anise
- Dried or Freeze-Dried Fruits: Freeze-Dried Blackberries
- Pickle: Pickled Red Cabbage
- Vegetable Side: Roasted Brussels Sprouts with Speck
- Bread and Crackers: Pumpernickel
- Dairy or Dairy Alternatives: Shelf-Stable Gruyère
- Condiments and Spreads: Apple and Horseradish Chutney
- Dessert: Chocolate Fondue Stick
- Snack Bars and Nuts: Spruce Nut Blend

## Non-Vegetarian Menu 6

- Main Dish: Spanish Rice, Pinto Beans with Chorizo, Chili and Lime Seasoning
- Fruit Side: Mango Salsa
- Dried or Freeze-Dried Fruits: Freeze-Dried Dragonfruit
- Pickle: Pickled Jalapeños
- Vegetable Side: Elote
- Bread and Crackers: Tortilla Strips
- Dairy or Dairy Alternatives: Shelf-Stable Queso Fresco
- Condiments and Spreads: Avocado Spread
- Dessert: Churro Bites
- Snack Bars and Nuts: Spicy Pepita and Nut Mix

## Non-Vegetarian Menu 7

- Main Dish: Couscous, Lentils with Lamb, Ras El Hanout Seasoning
- Fruit Side: Orange and Date Salad
- Dried or Freeze-Dried Fruits: Dried Figs
- Pickle: Pickled Turnips
- Vegetable Side: Spiced Carrot Salad
- Bread and Crackers: Pita Crisps
- Dairy or Dairy Alternatives: Goat Cheese
- Condiments and Spreads: Harissa

Dessert: Baklava

Snack Bars and Nuts: Almond and Date Mix

## Non-Vegetarian Menu 8

• Main Dish: Farro, Mung Beans with Chicken, Lemon-Herb Seasoning

• Fruit Side: Grilled Pineapple

• Dried or Freeze-Dried Fruits: Dried Mango

• Pickle: Pickled Fennel

Vegetable Side: Garlic Sautéed Spinach
 Bread and Crackers: Rosemary Focaccia
 Dairy or Dairy Alternatives: Ricotta Cheese

• Condiments and Spreads: Tzatziki Sauce

• **Dessert**: Lemon Sorbet

• Snack Bars and Nuts: Macadamia Nut Mix

## Non-Vegetarian Menu 9

Main Dish: Millet, Pinto Beans with Pork, Ancho Chile Seasoning

• Fruit Side: Watermelon Slices

• Dried or Freeze-Dried Fruits: Dried Papaya

• Pickle: Pickled Jalapeños

• Vegetable Side: Grilled Corn on the Cob

• Bread and Crackers: Cornbread

• Dairy or Dairy Alternatives: Cotija Cheese

• Condiments and Spreads: Salsa Verde

• **Dessert**: Churros

Snack Bars and Nuts: Spiced Cashews

#### Non-Vegetarian Menu 10

• Main Dish: Bulgur, Cannellini Beans with Lamb, Rosemary-Garlic Seasoning

• Fruit Side: Fresh Figs

• Dried or Freeze-Dried Fruits: Dried Apricots

• Pickle: Pickled Shallots

• Vegetable Side: Roasted Brussels Sprouts

• Bread and Crackers: Olive Bread

• Dairy or Dairy Alternatives: Feta Cheese

• Condiments and Spreads: Mint Jelly

• Dessert: Baklava

Snack Bars and Nuts: Pistachio Mix

## Non-Vegetarian Menu 11

• Main Dish: Sorghum, Black-Eyed Peas with Catfish, Cajun Seasoning

• Fruit Side: Fresh Peaches

• Dried or Freeze-Dried Fruits: Dried Cranberries

• Pickle: Pickled Okra

• Vegetable Side: Collard Greens

Bread and Crackers: Buttermilk Biscuits
 Dairy or Dairy Alternatives: Buttermilk
 Condiments and Spreads: Remoulade Sauce

• **Dessert**: Peach Cobbler

• Snack Bars and Nuts: Pecan Mix

## Non-Vegetarian Menu 12

• Main Dish: Buckwheat, Navy Beans with Kielbasa, Polish Spice Mix

• Fruit Side: Honey-Drizzled Apricots

• Dried or Freeze-Dried Fruits: Dried Plums

• Pickle: Pickled Red Cabbage

• Vegetable Side: Sauerkraut with Caraway Seeds

Bread and Crackers: Pumpernickel Bread
 Dairy or Dairy Alternatives: Quark Cheese

• Condiments and Spreads: Horseradish Sauce

• Dessert: Poppy Seed Roll

• Snack Bars and Nuts: Hazelnut and Dried Cherry Mix

## **OOC Notes**

Yuuki created this article on 2023/10/06 11:12 with asstance from Andrew.

Art by Andrew in Midjourney, text and graphics on label by Yuuki.

Approval Thread by Wes.

Star Army Logistics	
<b>Supply Classification</b>	Class H - FOODS AND SURVIVAL SUPPLIES
First Used	YE 45
<b>Last Review</b>	YE 45

Products & Items Database	
<b>Product Categories</b>	foods
Product Name	Komorebi Foods Individual Sustainment Field Ration
Nomenclature	YU-N17-1A
Manufacturer	Komorebi Foods, Yugumo Corporation
Year Released	YE 45

 $update: \\ 2024/04/18 items: food: komorebi\_foods\_individual\_sustainment\_field\_ration\ https://wiki.stararmy.com/doku.php?id=items: food: komorebi\_foods\_individual\_sustainment\_field\_field\_field\_field\_field\_field\_field\_field\_field\_field\_field\_field\_field\_field\_field\_field\_field\_field\_field\_fiel$ 

Products & Items Database	
Price (KS)	10.00 KS

1)

using the enclosed enzyme packet

https://stararmy.com/roleplay-forum/threads/life-tastes-a-little-sweeter-for-star-army-soldiers.71047/

Sodium Bicarbonate, Solitric Acid. Solitric Acid.

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