



## Russian Military Rations Improving, Including in the Arctic

**OE Watch Commentary:** On the eve of the 321st anniversary of the Russian military's Food Service, Colonel Sergey Nikhelman, chief of the Food Directorate, gave an interview with *Nezavisimoye Voyennoye Obozreniye*, a private military journal with exceptional access to the Russian military. In addition to new standard equipment, such as steamers, heating cabinets, and refrigerators, Nikhelman noted that by 2025 the directorate plans to robotize equipment and replace all towed field kitchens with kitchen trucks. This "family of Food Service Arctic equipment" includes the KA-250/30PM Arctic kitchen, KhPA-500/30PM Arctic bakery, TsVA-10/30PM Arctic water tanker, and a towed storage facility. The equipment will be mounted on DP-30 Vityaz articulated tracked all-terrain vehicles, which will make it highly functional in Russia's extreme terrain in the Far North, Siberia, the Far East, and the Arctic. This Russian attention to the details of soldier life in the Arctic is not merely mundane military logistics, but rather is what will make it a formidable force in this emerging arena of competition with the United States. **End OE Watch Commentary (Grau)**



Russian combat ration IRP-P (Individual Food Rations) (ИРП-П), 2010.

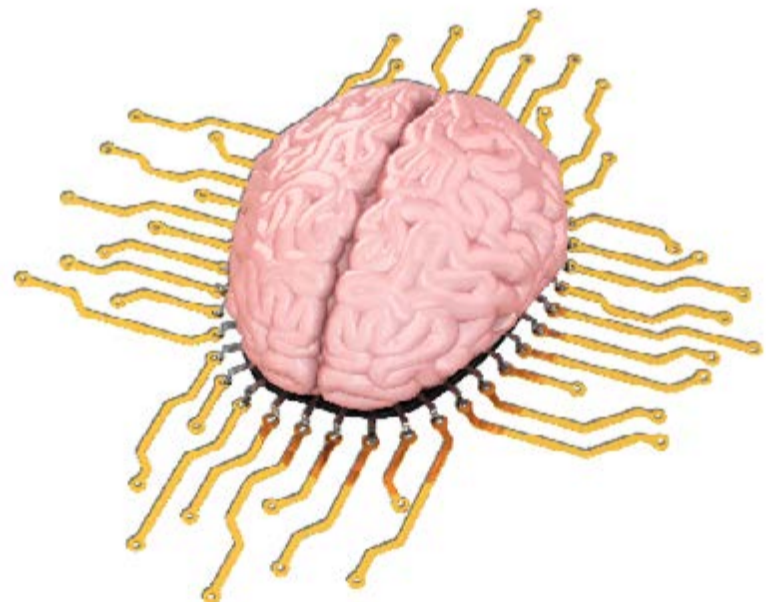
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*“Work has now been completed within the framework of the State Defense Order to create a family of Food Service Arctic equipment, including the KA-250/30PM Arctic kitchen, KhPA-500/30PM Arctic bakery, TsVA-10/30PM Arctic water tanker, and a management and storage module (a towed warehouse).”*

## THE MAD SCIENTIST LABORATORY BLOG

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Mad Scientist Laboratory engages global innovators to report on the Operational Environment (OE), emergent disruptive technologies and their convergent impacts, and the changing character of warfare.





## Continued: Russian Military Rations Improving, Including in the Arctic

**Source:** Dmitri Litovkin “Саморазогревающиеся консервы и малогабаритные пайки (Self-heating meals in small packets),” *Nezavisimoye Voyennoye Obozreniye* (a weekly newspaper supplement to *Nezavisimaya Gazeta* published since 1996, with an estimated circulation of 12,000), 18 February 2021. [https://nvo.ng.ru/nvo/2021-02-18/1\\_1129\\_food.html](https://nvo.ng.ru/nvo/2021-02-18/1_1129_food.html)

*On the eve of the 321st anniversary of the Food Service, Colonel Sergey Nikhelman, chief of the Food Directorate of the Ministry of Defense Resource Support Department, spoke with Nezavisimoye Voyennoye Obozreniye Executive Editor Dmitriy Litovkin about changes in military food services.*

**[Nikhelman]** *Our service is responsible not only for feeding soldiers and officers, but also for making sure that the rations are tasty and full of calories. During Soviet times, the variety of food products included in the food rations was significantly smaller, and accordingly the variety of prepared dishes was low as well. Today we are working to ensure that eating in field conditions is a pleasant experience and that servicemen are capable of accomplishing their assigned mission under any conditions.*

*... Elements of buffet style dining have been introduced into military catering in the units. In accordance with the food preferences of the servicemen, they can choose from an expanded range of prepared dishes. In addition to choosing the first and second courses they can customize their own salad using various ingredients and sauces.*

**[Nikhelman]** *The work to change food rations is being carried out continuously in connection with the changing requirements for food products, State standards and the wishes of those being fed. The rations for various contingents have been developed with consideration of the missions they perform.*

*... This year we've created and will be supplying to the military a ration pack designed for the needs of the Airborne Troops, special-purpose subunits, and the naval infantry. Its special feature is its compactness and content. This individual ration pack for the Spetsnaz soldier is half the size but significantly more nutritious. There was a time in Chechnya when we were finding a lot of chocolate when examining militant caches. They literally had cartons of Snickers bars. Why? Because it's easy to eat a little bar like that, and it gives you energy. The new special rations take this into account. They have a large amount of carbohydrates. They are quickly filling and replenish energy, which is very important during intensive combat.*

**[Nikhelman]** *We encounter cold conditions in the Arctic and heat in Syria. In the North the packaging of preserved food needs to be rather different, and the contents pureed or freeze-dried. This is essential so that a soldier can quickly heat up and consume his food. It was discovered that at a temperature of -50 degrees [Celsius] it's virtually impossible to heat up an ordinary can of food with dry fuel. It's like grilling shish kebab during a frost. Try doing that at even -15 [degrees Celsius]. The meat will be burned from below and frozen on top. The same goes for ration packs. How can one eat frozen tinned meat in such conditions? Imagine being a soldier in that kind of environment. But we must provide for the accomplishment of his mission.*

*This has led to us to change the product packaging... .*

**[Nikhelman]** *Food ration standards, and rations have also been developed for ... special climatic conditions. Food supply standards ... for regions of the Far North and equivalent areas, provide for additional food to compensate for energy expenditures, which are higher in cold climate conditions compared to a temperate climatic zone. The soldier's Arctic ration has been increased by 2,000 kilocalories per serviceman. In addition to the standard set, the food ration includes sandwiches with high-caloric sausage, fruit kompot [stewed fruit drink], chocolate with a high cacao percentage, caramel, and sweet tea.*

**[Nikhelman]** *... Work has now been completed within the framework of the State Defense Order to create a family of Food Service Arctic equipment, including the KA-250/30PM Arctic kitchen, KhPA-500/30PM Arctic bakery, TsVA-10/30PM Arctic water tanker, and a management and storage module (a towed warehouse). All this equipment is mounted on DP-30 Vityaz articulated tracked all-terrain vehicles. They are intended for movement under the difficult climatic conditions of the Far North, Siberia, the Far East, the Arctic, and the Antarctic over ground with poor load bearing capacity such as swampy, snow-covered, off-road, and broken wooded terrain, and at temperatures from -50 to +50 degrees Celsius... .*