The Imperial Iranian Armed Forces, though now better clothed, equipped and trained, have no adequate program to provide canned (tinned) food necessary to maintain combat efficiency of troops employed in the field. The United States Nutrition Survey team has urgently recommended the use of processed foods (dehydrated or canned) in providing rations of adequate protein, vitamin and mineral content.
April 3, 1956

Acting Director of U.S. Operations Mission to Iran
Harris Richard, Food Processing Advisor, through Acting Chief, Industrial & Eng. Activ. Division.
Rations necessary to sustain Imperial Iranian Armed Forces in the field.


Attending:
Major Gen. Ayadi, Physician to HIM the Shah.
Colonel Bastani, G.4, Gen. Staff.
Lt. Col. Vernon L. Lewis, USA Quartermaster Advisor to I.I.A.
Lt. Col. Urban L. Throm, USA Medical Advisor to I.I.A.
Harris Richard, Food Processing Advisor, USOM/Iran

- continued -
The Imperial Iranian Armed Forces, though now better clothed, equipped and trained, have no adequate program to provide canned (tinned) food necessary to maintain combat efficiency of troops employed in the field. The I.I.A.F. also have an acute problem of supplying subsistence to isolated units, particularly, small isolated units on the borders.

Subsistence must be provided to permit mass maneuverability. Individual field rations must be developed whereby self-sustained troops may be deployed as desired.

Iranian Agriculture produces all the foods which are needed for this purpose. Provided these foods can be properly processed and packaged, the I.I.A.F. can immediately effect an adequate program of subsistence to field forces. Availability of processed foods would also make possible corrections in the present diet furnished to the armed forces who are either barracks-quartered or on outpost, or border patrol duty.

BACKGROUND INFORMATION LEADING TO THE COMMISSION TO STUDY FIELD RATION PROBLEM:

The United States Nutrition Survey team, in their survey of I.I.A.F. food program, has urgently recommended the use of processed foods (dehydrated or canned) in providing rations of adequate protein, vitamin and mineral content for the I.I.A.F.

With the consolidation of various O.M.I. food processing Projects into Project 92, creating "Food Processing Services", a continuing technical service organization for the purpose of developing distribution of Iranian Agricultural commodities through food processing is now in process of implementation. With the development of "Food Processing Services" technical assistance is available in resolving the problem of rations for I.I.A.F.

Four departments of I.I.A.F. are involved in providing a suitable daily ration. In addition, the Physician to H.I.M. the Shah has advised that H.I.M. was personally interested in providing adequate food to the I.I.A.F. The Quartermaster Advisor determined that it would be necessary to bring together a top
level commission of all departments for study and conference with the purpose of obtaining concerted action on a common problem.

Subject Conference was arranged Sunday, March 18, 1956.

I.I.A.F. FOOD RATION PROBLEM AND FACTS CONSIDERED IN SOLUTION OF SAME:

1- Only fresh food is available to the I.I.A.F. Rations must be prepared in permanent barracks and/or garrison facilities.

2- Due to lack of refrigeration storage facilities, rations must be prepared on a meal-by-meal basis.

3- Present system of food purchase and distribution does not provide subsistence containing the desired vitamin, mineral and/or protein content.

4- Border patrol and/or small outpost garrison subsistence is a problem and dependent in large part on locally produced or available foods. It is most difficult to provide fresh meat to isolated units. Eating habits and food preferences depend on original habitat of soldier.

5- Satisfactory local processed foods (dehydrated, canned or specially packaged) are not yet available for purchase and/or development by I.I.A.F. as rations to sustain field action:

(a) Private industry is not yet prepared or geared to supply I.I.A.F. and

(b) Recent attempts by G.O.I. owned Shahi Cannery to process meats for I.I.A.F. failed due to high incidence of spoilage caused by technical and mechanical deficiencies in plant operation.

CONCLUSIONS OF COMMISSION:

I. Only through food processing (dehydration, canning, packaging) can the I.I.A.F. be
adequately fed from resources available within the country:

(1) with proper support, Food Processing Services could so coordinate its activities with the I.I.A.F. as to make this possible;

(2) This would not only benefit the I.I.A.F. but would add incentive and broaden the service potential of Food Processing Services.

II. The I.I.A.F. refrain from entering the field of food processing but establish:

(1) Criteria governing sanitation, quality and ingredient formulas for contract purchases and

(2) Livestock Specialists and resident in-plant inspectors to work direct with food processors and assure contract fulfillment.

III. Diet problems of the I.I.A.F. be programmed for solution in the order of their importance:

(1) Canned meat in No. 10 or other suitable large containers for field unit or barracks rations,

(2) Development of small tins of individual rations containing specified protein, vitamin, mineral and caloric content providing a balanced diet and

(3) Development of supplemental processed foods to be utilized in correcting diet deficiencies.

IV. Implementation of the program would provide:

(1) incentive to private industry to venture capital to expand and modernize present facilities,

(2) justification for reactivation of Shahi Cannery and inducement for its eventual acquisition by private industry.

(3) markets for Agricultural commodities which are seasonally in surplus supply

- continued -
thus encouraging better agricultural production programs.

V. That food processing is a science, therefore, must be directed by trained personnel:

(1) All food processing activities of Plan Organization, now under three divisions, should be consolidated under one overall commission and

(2) Plan Organization should furnish personnel with adequate academic backgrounds for training in Food Processing Services to provide technical assistance on a national basis and specifically to plants producing processed foods for the I.I.A.F.

IMMEDIATE ACTION RECOMMENDED BY COMMISSION:

That the needs of the I.I.A.F. be placed before H.I.M. the Shah and that H.I.M. be requested to direct Plan Organization:

(1) To reactivate the Shahi Cannery for the purpose of producing acceptable processed meats and/or rations, vegetables and fruits for the I.I.A.F. and to inaugurate an adequate supporting agricultural program to permit consistent plant operation.

(2) To consolidate all Plan Organization food processing activities under one division, staffed by technicians with the responsibility to coordinate technical and field programs of Food Processing Services so as to include the needs of I.I.A.F. as related to food processing, packaging and the development of rations and field rations.

Richard:na
March 6, 1956

Acting Director of U. S. Operations
Mission to Iran.
Harris Richard, Food Process Advisor,
through Chief, Ind. & Eng. Activities Division
Survey of Shahi Cannery and Caspian Agricultural
Area in collaboration with U.S. Nutritional
Survey Team - February 6 – 9, 1956

PURPOSE -
To determine potential of Shahi Cannery and
Caspian Agricultural producing area to provide needed
nutritious foods to (a) Iranian populace and (b)
Imperial Iranian Army.

CONCLUSIONS -
1- That the Caspian Area:

(a) immediately surrounding Shahi is a potential
producer of sufficient beans, pea beans, tomatoes, lima beans and garden peas to
supply a processing plant with adequate
raw materials and will do so if an agri-
cultural program is so inaugurated,

(b) from Shahi northeast to Gorgan already
produces annually sufficient livestock to
guarantee a source of supply of raw mate-
rials to the Shahi plant for processing
meats (mutton and/or beef) in the event
the Imperial Iranian Army desires canned
meat to supplement barracks and/or field
rations.

2- With relatively few changes the Shahi Cannery
can be changed over to sanitary operations.
Adequate space and refrigeration are available
to permit both vegetable and meat processing
at different seasons,

3- Except for approximately $40,000 required for
specific equipment which must be purchased off-
shore all other necessary equipment changes at
Shahi, can be accomplished by local fabrication
of equipment from available materials.

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1. Establishment of a ready market for Caspian Agricultural commodities would revitalize the area agricultural economy.

2. Reactivation of the Shahi Cannery must coincide with inauguration of a planned agricultural program.

PERSONNEL CONDUCTING SURVEY:

- Dr. David Hand - U. S. Nutrition Survey Team
- Dr. A. G. Peterson - - do - -
- Harris Richard - Food Processing Advisor
- Amir Jalinoos - Asst. Head, Food Processing Branch

PROVINCIAL OFFICE ASSISTING:

- Gen. Hossein Moshiri, Provincial Director, who briefed the group on the Caspian area and provided transportation and
- M. Ashrafi, Agriculturist and Marketing Specialist, who accompanied us to assist.

Left Tehran 8:00 A.M. - Feb. 6 - Returned 10:00 P.M.
February 9, 1956.

cc: Mr. Ebtehadj, Managing Director, P.O., Tehran.
Dr. Joseph S. Butts, Director, Iran Nutrition Survey Team, e/o U.S. Embassy, Tehran/Iran.
Provincial Director, Babolsar/Iran.
Chief, Agriculture Division, Tehran.
Lt-Col: Vernon L. Lewis, QMC Quartermaster Advisor to the Imperial Iranian Army.