

Item: **Chicken Fajita** (CFJ)

Document: **PCR-C-055, Chicken Fajita, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **238** Component Classification: **Primary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Uniform mixture of chicken breast strips, red and green bell pepper dices and minced onion in a glossy, semi-translucent sauce. Chicken breast strips: cooked chicken color, may be of random length (strips approximately 5/8 inch in width). Red and green bell peppers: cooked color, (approximately 3/8 inch dices). Sauce: medium golden brown color with visible pieces of minced onion and flecks of herbs.

Odor: Cooked chicken breast strips with green and red pepper dices with a mild Mexican seasoning and a mild pungency.

Flavor: Cooked chicken breast strips with green and red pepper dices with a mild Mexican seasoning and a mild pungency.

Texture: Chicken breast strips: moist and tender. Red and green bell pepper dices: tender but not mushy. Sauce: smooth and moderately thick.

Possible Deteriorative Changes

Appearance: Excessive darkening of chicken and sauce.

Odor: Chicken, scorched, stale, or rancid. Loss of spiciness. Excessively metallic. Bitter peppers.

Flavor: Chicken, scorched, stale, or rancid. Loss of spiciness. Excessively metallic. Bitter peppers.

Texture: Sauce excessively thick or thin. Chicken tough, stringy, or chewy.

Unique Examination/Test Procedures

NA

Special Notes

NA