

Item: **Vegetable Lasagna**

Document: **PCR-V-008, Vegetable Lasagna, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **270** Component Classification: **Primary**

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

Item Characteristics

Uniform mixture of mafalda noodles in a red to reddish brown tomato sauce with pinto beans and zucchini.

Appearance: Pasta: enriched, broad, flat noodles with ruffled edges, approximately 1-1/4 inches in length by 3/4 inch in width, with a cooked pasta color.
 Sauce: opaque red to reddish brown tomato sauce containing whole or pieces of pinto beans and pieces of zucchini, may also contain a small amount of tomato and onion pieces and flecks of herbs and spices.

Odor: Pasta: cooked pasta.
 Sauce: cooked tomato with garlic, onion, and cheese.

Flavor: Pasta: cooked pasta.
 Sauce: cooked tomato with garlic, onion, and cheese; not bitter or sour.

Texture: Pasta: slightly soft to slightly firm, not pasty.
 Sauce: moderately thick.

Possible Deteriorative Changes

Appearance: Darkening, excessively thick or thin sauce.

Odor: Scorched, sour.

Flavor: Scorched, bitter, sour.

Texture: Pasta: soft, mushy.
 Sauce: excessively thick or thin.

Unique Examination/Test Procedures

If upon opening, the characteristics described above are not apparent when the product is cold, heat the product in boiling water or in a sauce pan for several minutes and inspect it for condition. After heating, the appearance should approximate that described above. NOTE: Even though heating will allow the product characteristics to be seen, the product must also be serviceable in the unheated state.

Special Notes

Pasta that has a soft texture is characteristic of this item just as it is with commercially produced canned pasta.