

Item: **Chicken, Pulled with Buffalo Style Sauce** (CPBS)
Document: **PCR-C-074, Chicken Pulled with Buffalo Style Sauce, Packaged in a Flexible Pouch, Shelf Stable**
Approximate Caloric Value Per Serving: **265** Component Classification: **Primary**
Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Chicken Pulled with Buffalo Style Sauce: uniform mixture of cooked pulled whole muscle chicken meat in natural proportions with visible muscle fibers in a Buffalo style sauce.
Chicken: cooked chicken color, may have a red-orange color from absorbed sauce.
Sauce: moderately thick and glossy, bright red-orange color.

Odor: Chicken: cooked chicken.
Sauce: spicy hot Buffalo style sauce.

Flavor: Chicken: cooked chicken.
Sauce: spicy hot Buffalo style sauce.

Texture: Chicken: moist and tender, muscle fibers that break apart with ease.
Sauce: shall be moderately thick and smooth.

Possible Deteriorative Changes

Appearance: Darkened sauce, oil separation.

Odor: Increased sour, acidic, oxidized.

Flavor: Increased sour, acidic, oxidized.

Texture: Chicken: rubbery, tough, dry.
Sauce: thickened, dry, pasty.

Unique Examination/Test Procedures

NA

Special Notes

NA