

Item: **Southwest Style Beef and Black Beans with Sauce**

Document: **PCR-S-018, Southwest Style Beef and Black Beans with Sauce, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **300** Component Classification: **Primary**

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

**Item Characteristics**

Appearance: Beef strips: Whole muscle, random length strips (5/8 inch in width and not less than 1 inch in length), cooked beef color with grill marks.  
Black beans: Practically free of broken, mashed beans or loose skins.  
Tomatoes: 3/4 inch dices, cooked red tomato color.  
Corn: Whole kernel, cooked yellow corn color.  
Green and red bell pepper: Dices, cooked pepper color.  
Onion: Pieces, translucent appearance of cooked onion.  
Sauce: Glossy, medium brown color.

Odor: Cooked, grilled beef, cooked black beans and vegetables in a tomato and beef based sauce.

Flavor: Cooked, grilled beef, cooked black beans and vegetables in a tomato and beef based sauce; flavored with mild Southwestern style seasonings. Elicits a sensation of mild heat.

Texture: Beef strips: Moist and tender but not dry or stringy.  
Black beans: Slightly soft to slightly firm.  
Corn: Slightly soft to slightly firm.  
Tomatoes, green and red bell peppers, and onions: Tender.  
Sauce: Moderately thick.

**Possible Deteriorative Changes**

Appearance: Beef: Excessively darkened scorched surface or interior. Sauce: Darkened, oiling off, excessively thick or thin.

Odor: Scorched, sour, bitter, metallic, rancid.

Flavor: Scorched, sour, bitter, metallic, rancid.

Texture: Beef: Dry, chewy, tough, or mushy. Vegetables: Excessively mushy. Sauce: Excessively thick or thin.

**Unique Examination/Test Procedures**

NA

**Special Notes**

N/A