

Item: **Mexican Style Chicken Stew** (CSMS)  
Document: **PCR-M-016, Mexican Style Chicken Stew, Packaged in a Flexible Pouch, Shelf Stable**  
Approximate Caloric Value Per Serving: **160** Component Classification: **Primary**  
Estimated Shelf Life: **36 months at 80°F**

**Item Characteristics**

Uniform mixture of whole muscle diced chicken, diced tomatoes, corn kernels, onion pieces, and green chili pieces in a tomato based sauce flavored with Mexican style seasonings.

Appearance: Chicken: Dices with a cooked chicken color.  
Vegetables: Mixture of red tomato dices, yellow corn kernels, white onion pieces and green chili pieces with a cooked appearance and cooked color.  
Sauce: Glossy, semi-translucent and moderately thick with a medium to golden reddish-brown color with visible flecks of herbs and spices.

Odor: Cooked chicken, cooked tomatoes, cooked corn, onion and mild green chili in a tomato based sauce with Mexican style seasonings.

Flavor: Cooked chicken, cooked tomatoes, cooked corn, onion and mild green chili in a tomato based sauce with Mexican style seasonings.

Texture: Chicken: Moist and tender with a cooked whole muscle meat texture.  
Tomatoes, white onions and green chilies: Soft and tender.  
Corn: Slightly firm and tender.  
Sauce: Smooth and moderately thick.

**Possible Deteriorative Changes**

Appearance: Excessive darkening of chicken and sauce.

Odor: Scorched chicken, stale, rancid, excessive metallic.

Flavor: Scorched chicken, stale, rancid, excessive metallic.

Texture: Chicken stringy or chewy, excessively thick or thin sauce.

**Unique Examination/Test Procedures**

N/A

**Special Notes**

NA