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\* MONOGRAPH NO.: M2P  
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**ITEM:** Meatballs, Beef and Rice/Spicy Sauce (MBR)

**NSN:** 8940-01-224-5458 **ITEM SPECIFICATION:** MIL-M-44203

**APPROXIMATE CALORIC VALUE:** 376 Kilocalories (PRIMARY)

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** Sauce: Thick, bright orange-red, smooth Meatballs: Browned/fried with grains of rice mixed with ground beef.

**ODOR:** Sauce: Sweet tomato, moderately smoky, slight vinegar.  
Meatballs: Canned/cooked beef.

**FLAVOR:** Sauce: Sweet tomato, slight smoky, may be slightly sweet and sour.

**TEXTURE:** Sauce: Smooth and thick. Meatballs: Firm, chewy, slightly dry.

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE:** Sauce: Moderately darker, excessively thick or thin.

**ODOR:** Scorched, sour, bitter.

**FLAVOR:** Scorched, sour, bitter, excessive loss of spice or tomato.

**TEXTURE:** Meatballs: Excessively hard or mushy. Rice: Excessively hard (see Special Notes). 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 true product characteristics to be seen, the product must also be serviceable in the unheated state.

**APP A**  
**DPSCH 4155.2**

**SPECIAL NOTES:** Dry rice (evidence of unrehydrated areas) is a quality factor that should not be scored as a deteriorate condition during cyclic inspections. It should be reported during receipt and warranty inspections.