
* MONOGRAPH NO: M2T

ITEM: Pork Chow Mein (PCM)

NSN: 8940-01-347-2656

**ITEM SPECIFICATION: PCR-P-0002
MIL-P-44432**

APPROX CALORIC VALUE: 226 kilocalories (PRIMARY)

CHARACTERISTICS OF ITEM:

Appearance: Creamy to light, opaque tan, medium thick, slightly gelatinous with black pepper specks. Vegetables: Discernible sliced water chestnuts, celery, mushrooms stems and pieces, and onions. Pork: Discernible dices (approx. 75 percent of dices).

Odor: Processed pork, slight soy sauce, water chestnuts and celery

Flavor: Thermally processed pork, water chestnuts, mushrooms, celery, starchy gravy.

Texture: Pork: Soft, chewy. Gravy: Creamy, smooth; slightly gelatinous, medium thick. vegetables: Crunchy water chestnuts, very soft celery

DEFECTS LIKELY TO OCCUR

Appearance: : Materially darkened affecting flavor or odor. Gravy: Excessively thin, thick or gelatinous

Odor: Souring of pork and / or gravy; metallic or musty.

Flavor: Metallic, rancid, lack of flavor.

Texture: Pork: Dry, tough. Gravy: Excessively thin, thick or gelatinous. Vegetables: Extremely soft and mushy.

UNIQUE EXAMINATION / TEST PROCEDURES: If upon opening, the characteristics described above are not apparent when the product is cold, heat the pouched product in boiling water or pouched contents in a sauce pan or 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 be serviceable in the unheated state.