

15 September 2006
NSN: 8950-01-522-0619

* MONOGRAPH NO: M9P

Item: **Steak Sauce, Regular (Flavor 1)** (SSR)

Document: **CID A-A-20092 Steak Sauce and PKG & QAP**

Approximate Caloric Value Per Serving: **25** Component Classification: **Ancillary**

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

Item Characteristics

Appearance: Deep reddish brown color. Smooth, glossy, and moderately thick.

Odor: Mild tomato, mild smoke, moderate vinegar, and late low heat.

Flavor: Mild tomato, mild smoke, moderate vinegar, and late low heat.

Texture: Moderately thick with a slight pulpy texture.

Possible Deteriorative Changes

Appearance: Darkening, syneresis.

Odor: Sour, low smoke odor, burnt, caramelized.

Flavor: Sour/to burnt/to bitter, chemical note, low heat, caramelized.

Texture: Syneresis (more than a slight separation of free liquid).

Unique Examination/Test Procedures

Due to the spicy nature of the product, it should be the last component organoleptically evaluated to prevent carryover to other samples and consequent masking of their odor and flavor.

Special Notes

NA