

04 May 2007
NSN: 8940-01-529-6635

Item: **Burgundy Beef Stew** (BBS) **MONOGRAPH NO: 1A10**

Document: **PCR-B-044 Burgundy Beef Stew, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **140** Component Classification: **Primary**

Estimated Shelf Life: 36 months at 80°F

Item Characteristics

Appearance: Beef: Sizes typically produced by a 1 inch by 1 inch by 1/2 inch dicer setting, cooked beef color.
Potatoes: Sizes typically produced by a 1/2 inch by 1/2 inch by 1 inch dicer setting, cooked potato color.
Carrots: Slices of 1/4 inch to 3/8 inch thick by 7/8 inch to 1-1/4 inch in diameter, cooked carrot color.
Pearl Onions: Cooked onion color.
Mushrooms: Slices of approximately 1/4 inch thick, cooked mushroom color.
Celery: Sizes typically produced by a 1/4 inch dicer setting, cooked celery color influenced by the color of the gravy.
Gravy: Glossy, translucent, medium to dark reddish brown color with visible specks of spices.

Odor: Cooked beef with vegetables in a burgundy flavored gravy.

Flavor: Cooked beef with vegetables in a burgundy flavored gravy.

Texture: Beef: Moist and tender.
Vegetables: Slightly soft to slightly firm.
Gravy: Smooth and moderately thin to moderately thick.

Possible Deteriorative Changes

Appearance: Oily separation of gravy; gravy very thin or very thick; darkened vegetables; very dark brown gravy.

Odor: Metallic; over-processed/high retort; sour.

Flavor: Metallic; over-processed/high retort (dog/cat food); sour.

Texture: Beef: grainy, dry, mushy.
Vegetables: mushy.
Gravy: oily separation; lots of beef fines or broken pieces of vegetable; very thin or very thick.

Unique Examination/Test Procedures

NA

Special Notes

NA