

Item: **Chicken in a Szechwan style sauce** (CSS)  
Document: **PCR-C-065, Chicken in a Szechwan Style Sauce, Packaged in a Polymeric Tray, Shelf Stable**  
Approximate Caloric Value Per Serving: **150** Component Classification: **Primary**  
Estimated Shelf Life: **36 months at 80°F**

**Item Characteristics**

Chicken: Whole muscle strips shall be sizes typically produced by a 2 inch by 1/2 inch by 1/2 inch machine setting and have a cooked chicken color.  
Sauce: Tan to light brown translucent color and may contain visible specks of spices.  
Carrots: Slices of 1/4 inch to 3/8 inch thick by 7/8 inch to 1-1/4 inch in diameter, with a bright orange color.  
Bamboo shoots: Off white to light tan color and approximately 2 to 2-1/2 inches long by 1/2 inch wide by 1/8 inch thick.  
Red bell peppers: Strips of 1/4 inch strips with a bright red color.  
Scallions: Slices 1 inch in length and medium green or white in color.

Odor: Cooked chicken in a slightly spicy Szechwan style sauce.

Flavor: Cooked chicken in a slightly spicy Szechwan style sauce.

Texture: Chicken strips: Moist and tender.  
Sauce: Smooth and moderately thick.  
Carrots: Moderately soft to moderately firm.  
Bamboo shoots: Slightly fibrous and tender.  
Red bell peppers: Slightly soft to slightly firm.  
Scallions: Soft to slightly firm.

**Possible Deteriorative Changes**

Appearance: Oiling off, weeping, separation of sauce; darkening of chicken and Sauce; more fines in sauce.

Odor: Sour, bitter, heat stressed.

Flavor: Sour, bitter, heat stressed.

Texture: Tough, dry chicken; mushy carrots, bamboo shoots, red bell peppers and scallions; weepy, separated sauce.

**Unique Examination/Test Procedures**

NA

**Special Notes**

NA

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