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\* MONOGRAPH: 1A1G  
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**ITEM: Turkey Sausage Links in Brine (Heat and Serve)**

**(TLB) (PRIMARY)**

<b>NSN: 8905 01 504 8540</b>	<b>#10 Size Can</b>	<b>ITEM SPECIFICATION: PCR-T-xxx</b>
<b>8940 01 504 4273</b>	<b>POLY TRAY</b>	<b>PCR-T-006</b>
<b>8940 01 504 4275</b>	<b>TRAY CAN</b>	<b>PCR-T-007</b>

**APPROXIMATE CALORIC VALUE PER SERVING: 70 Kcals**

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** Typical "brown and serve" appearance, 2½" intact sausage links; golden brown exterior with apparent grill marks; translucent brine and pale gold color; pale pink to light tan interior with finely ground spice specks.

**ODOR:** Typical processed breakfast sausage odor with notes of sage.

**FLAVOR:** Typical processed turkey breakfast sausage with spice seasoning.

**TEXTURE:** Moist, finely ground turkey in casing; firm and tender.

**ESTIMATED SHELF-LIFE AT: 80 DEGREES F: 36 m**  
**100 DEGREES F: 6m**

**POSSIBLE DETERIORATIVE CHANGES:**

**Appearance:** Darkening or discoloration, dried out appearance.

**Odor:** Off, rancid, scorched odors or loss of odor.

**Flavor:** Off, rancid, scorched flavors or some loss of flavor.

**Texture:** Dry, tough, rubbery, or softening.

**UNIQUE EXAMINATION/TEST PROCEDURES: None**