
* MONOGRAPH NO: 1A1J

ITEM: Sweet and Sour Pork, Shelf Stable (SSP) PRIMARY

NSN: 8940 01 504 4246

ITEM SPECIFICATION: PCR-P-032 Poly Tray

8940 01 504 4256

PCR-P-031 Tray Can

APPROXIMATE CALORIC VALUE PER SERVING: 151 Kcals

CHARACTERISTICS OF ITEM:

APPEARANCE: Translucent yellow-brown, smooth, moderately thick, glossy sauce with a blend of ¾ inch browned pork cubes, pineapple chunks, and small dices of red bell pepper and green bell pepper.

ODOR: Typical sweet and sour sauce. Vinegar. Some fruity pineapple and some bell pepper odor. Slight cooked/processed pork odor.

FLAVOR: Sweet and sour oriental sauce. Sweet initially with sour to follow. Fruity, pineapple, bell pepper. Cooked pork.

TEXTURE: Slightly dry, tender, chewy fibrous pork. Moderately thick smooth somewhat gelatinous starchy sauce. Moist, soft, firm cooked pineapple. Soft vegetables.

**ESTIMATED SHELF-LIFE AT: 80 DEGREES F: 36 months (3 years)
100 DEGREES F: 6 months**

POSSIBLE DETERIORATIVE CHANGES:

Appearance: Darkened and cloudy sauce. Darkened meat, fruit, and vegetable pieces.

Odor: Loss of sweet and sour odor or increased sour odor, loss of pineapple identity, reduced spice level, rancid, oxidized, musty.

Flavor: Loss of sweet and sour flavor or increased sour sauce, loss of sweetness or increased starch flavor, overcooked meat, reduced spice level, rancidity development, oxidized, musty.

Texture: Very dry, tough pork dices. Thinned, thickened, lumpy, or grainy sauce. Separation of sauce. Softening of fruit. Indistinct vegetable pieces.

UNIQUE EXAMINATION/TEST PROCEDURES: None