

Item: **Chicken Stir Fry**

Document: **PCR-C-076 Chicken Stir Fry (White Chicken, Vegetables, and Sauce), Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **181**                      Component Classification: **Primary**

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

**Item Characteristics**

General: Mixture of whole muscle chicken breast meat strips, green beans, water chestnuts and baby corn in sauce.  
Chicken: Random length chicken breast meat strips, cooked chicken color and may have a golden brown color from absorbed sauce.  
Sauce: Slightly thick and golden brown in color with sesame seeds and visible flecks of spices.  
Appearance: Green beans: Cut style green beans with cooked green bean color.  
Water chestnuts: Disk shaped and off white in color and may have a golden brown color from absorbed sauce.  
Baby corn: Whole or cut baby corn cobs of random length; yellow in color and may have a golden brown color from absorbed sauce.

Odor: Cooked chicken breast meat and vegetables in a mildly spicy Asian style sauce.

Flavor: Cooked chicken breast meat and vegetables in a mildly spicy Asian style sauce.

Texture: Chicken: Moist and tender, a cooked whole muscle chicken breast meat texture.  
Sauce: Slightly thick and smooth with sesame seeds.  
Green beans: Slightly soft to slightly firm.  
Water chestnuts: Crunchy.  
Baby corn: Slightly soft to slightly firm.

**Possible Deteriorative Changes**

Appearance: General: Darkened sauce and vegetables, dry darkened chicken.  
Sauce: Separated sauce.

Odor: Scorched, off, rancid.

Flavor: Scorched, off, rancid.

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\* MONOGRAPH NO: 1A1P  
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Texture: Dry chicken, overly soft vegetables.

**Unique Examination/Test Procedures:**

NA

**Special Notes:**

NA