
* MONOGRAPH NO: 1B7

ITEM: Chicken Breast in Gravy (CBG)

NSN: 8940-01-470-3217

ITEM SPECIFICATION: PCR-C-008 Can

8940-01-470-3164

PCR-C-032 Poly

CHARACTERISTICS OF ITEM: (PRIMARY)

APPEARANCE: Whole boneless skinless all white meat chicken breast, whole muscle, slight fat deposits, slightly pink/tan interior, fibrous strands of chicken; gravy is a translucent golden/tan, moderately thick, with specks of spice.

ODOR: Typical of thermally processed chicken; gravy: fresh chicken broth, subtle bouillon.

FLAVOR: Typical of thermally processed canned chicken; gravy is slightly salty and very slightly tangy.

TEXTURE: Tender, moist, fibrous chicken that becomes slightly dry when chewed; gravy is smooth, slightly creamy, and has moderate body.

ESTIMATED SHELF-LIFE AT 80 DEGREES F: 36 mo.
100 DEGREES F: 6 mo.

POSSIBLE DETERIORATIVE CHANGES:

Appearance: Product may darken, darkening pink interior; gravy may darken and break down; more fines in the gravy

Odor: Sour, strong, scorched, metallic, thermally processed, salty canned chicken

Flavor: Sour, strong, scorched, metallic, thermally processed, salty canned chicken

Texture: Gravy may become lumpy and grainy (syneresis); chicken may become rubbery, tough, and dry

UNIQUE EXAMINATION/TEST PROCEDURES: none