

\*\*\*\*\*  
\* MONOGRAPH NO: 1B8  
\*\*\*\*\*

**ITEM: Chicken Chow Mein**

**(CCM)**

**NSN: 8940-01-375-3235**

**ITEM SPECIFICATION: PCR-C-009 Can**

**8940-01-466-0214**

**MIL-C-44467**

**PCR-C-010 Poly**

**APPROXIMATE CALORIC VALUE: (PRIMARY)**

**CHARACTERISTICS OF ITEM:**

**Appearance: 1/2 to 3/4 inch chunks of light and dark chicken meat with some smaller pieces and shreds. Blend of celery, sliced water chestnuts, mushrooms pieces, and bean sprouts. Tan to medium brown translucent sauce.**

**Odor: Cooked chicken with soy sauce and pronounced celery**

**Flavor: Cooked chicken. Initial soy flavor with blend of celery, mushroom and water chestnuts.**

**Texture: Moist tender chicken pieces, crisp water chestnuts, and soft celery, mushrooms, and bean sprouts. Moderately thin smooth sauce.**

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

**POSSIBLE DETERIORATIVE CHANGES:**

**Appearance: Darkening and separation of sauce.**

**Odor: Metallic; bitter celery**

**Flavor: Metallic, rancid; bitter; hay-like celery.**

**Texture: Mushy vegetables.**

**UNIQUE EXAMINATION / TEST PROCEDURES: None**