
• MONOGRAPH NO.: 1C3

ITEM: CHICKEN BREAST WITH VEGETABLES IN TERIYAKI SAUCE (CVT)

NSN: 8940 01 470 3189 Polymeric Tray ITEM SPECIFICATION: PCR C 033
8940 01 470 3221 Tray Pack Can ITEM SPECIFICATION: PCR C 028

CHARACTERISTICS OF ITEM:

APPEARANCE: Glossy, dark brown moderately thick translucent sauce. Random sized chunks of chicken. Mushrooms, water chestnuts (tan), meat fines in sauce with oil specs on surface.

ODOR: Mild teriyaki, soy, sweet, ginger, and cooked chicken.

FLAVOR: Vinegar bite, slight acidic, slight sweet, soy, tangy, moderately salty and ginger. Mild cooked chicken.

TEXTURE: Dry tender/slightly chewy chunks of chicken, crisp water chestnuts, soft carrots and mushrooms, mushrooms slightly rubbery, and moderately thick smooth sauce.

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

POSSIBLE DETERIORATIVE CHANGES:

Appearance: Oiling off (separation of sauce) darkening of chicken and sauce, more fines in sauce

Odor: Loss of teriyaki, sweetness and spice; metallic odor

Flavor: Loss of teriyaki, sweetness, and spice; metallic flavor, rancid.

Texture: Thickening of sauce (or thinning), further breakdown of chicken chunks toughening and drying of chicken (mealy and stringy) carrots become mushy.

UNIQUE EXAMINATION/TEST PROCEDURES: