
* MONOGRAPH: MCW/LRP 01

ITEM: Beef Stew, Cooked, Dehydrated (BSD)
(140 gm brick pack)

NSN: 8940-01-467-2217

ITEM SPECIFICATION: PCR-B-015

APPROXIMATE CALORIC VALUE: 643 Kilocalories (PRIMARY)

DEHYDRATED CHARACTERISTICS:

APPEARANCE: ¾ ” medium brown beef pieces, diced potatoes, sliced/diced carrots, peas, onion pieces, characteristic color of cooked dehydrated vegetables, brown crystalline powdered sauce mixture.

ODOR: Mild seasonings, slight beef, vegetables and faint fishy.

FLAVOR: Beef, vegetables, salty, onions.

TEXTURE: Powdery sauce mix, dry brittle components*, very dry mouth-feel.

REHYDRATED CHARACTERISTICS:

APPEARANCE: ¾ ” medium brown beef pieces, diced potatoes, sliced/diced carrots, peas, onion pieces, characteristic color of cooked dehydrated vegetables, medium brown sauce.

ODOR: Mild seasonings, slight beef, vegetables and strong fishy

FLAVOR: Beef, vegetables, salty, onions.

TEXTURE: Moist-tender beef, slightly soft-slightly firm vegetables, smooth moderately thick sauce.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Dehydrated and rehydrated: Darkening or loss of color of vegetables, sauce, meat.

ODOR: Dehydrated: Cardboard, oxidized, rancid, scorched, burnt. **Rehydrated:** Cardboard, oxidized, rancid, scorched, burnt.

FLAVOR: Dehydrated and rehydrated: Cardboard, oxidized, rancid, scorched, burnt, loss of spice.

TEXTURE: Dehydrated: Very hard, tacky, crystalline beef. Rehydrated: Unrehydrated product, chewy, dry beef, and excess water.

***SPECIAL NOTES: Some ingredients such as rice, pasta or bacon may not be freeze dehydrated and will not easily crush to powder.**