

Item: **Pork Chops, Dehydrated, Uncooked**

Document: **PCR-P-039, Pork Chops, Dehydrated, Uncooked, Packaged in a No. 10 Metal Can, Shelf Stable.**

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

Estimated Shelf Life: **36 months at 80°F; 6 months at 100°F**

### **Item Characteristics**

Appearance: Dry uncooked pork chops with fresh pork color.  
**Rehydrated** uncooked pork approximately circular in shape.  
**Prepared** product shall have a browned exterior with off white interior.

Odor: Dry uncooked pork.  
**Rehydrated** uncooked pork chops shall have the odor of fresh uncooked pork.  
**Prepared** pork chops shall have a cooked, browned, pork and pork fat odor.

Flavor: **Prepared** pork chop shall have a cooked, browned, pork and pork fat flavor.

Texture: **Prepared** pork chop shall have a moist, tender yet firm texture.

### **Possible Deteriorative Changes**

Appearance: Dehydrated: Very hard, tacky pork chops.  
**Rehydrated and Prepared** product may have unrehydrated spots. May darken or loose color.

Odor: Rancid, scorched, cardboard or otherwise objectionable odors.

Flavor: Rancid, scorched, cardboard or otherwise objectionable flavors.

Texture: **Prepared** product may become tough, dry, chewy, soft or mushy.

### **Unique Examination/Test Procedures**

Prepare as directed on label.