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MONOGRAPH NO. BE9  
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ITEM: PORK SAUSAGE IN CREAM GRAVY, #10 Can

REFERENCE: PCR-P-040                      NSN: 8940 01 517 9950

COMPONENT CLASSIFICATION: Primary

CHARACTERISTICS OF ITEM:

APPEARANCE: moderately thick cream gravy; light tan/gray cream gravy; light brown/tan pork;  
moist pork; specks of spice; glossy surface

ODOR: breakfast pork sausage spice

FLAVOR: peppery aftertaste; breakfast sausage spice; moderately salty; cream gravy

TEXTURE: moderately thick and smooth gravy; medium grind sausage; moist ground pork; grainy  
chew down of ground pork

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

POSSIBLE DETERIORATIVE CHANGES:

APPEARANCE: darkening/graying of gravy; oiling out; stringiness of gravy; thickening or thinning  
of gravy.

ODOR: metallic; loss of odor; thermally processed odor; sour Flavor: metallic; loss of spice flavor;  
sourness; thermally processed flavor.

TEXTURE: thinning or thickening of gravy; drier crumbly pork; lumpy or stringy gravy.

UNIQUE EXAMINATION/TEST PROCEDURES: None

SPECIAL NOTES: None