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\* MONOGRAPH NO: E03  
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**ITEM: Pork Sausage in Brine (PSL)**

**NSN: 8905-01-455-3547**

**ITEM SPECIFICATION: PCR-P-015 Poly Tray**

**APPROXIMATE CALORIC VALUE PER SERVING: 313 (PRIMARY)**

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** Approximately 3" x 1/2" cylindrical sausage links with an irregular oily surface. Casings are not apparent. Interior is that of a compact ground meat. Color profile: Exterior-pale, mottled grayish tan with a variable amount of golden' brown grill marks. Interior-mottled pinkish tan with pink color slowly dissipating.

**ODOR:** Cooked pork with a slightly sweet and mildly spicy aroma:

**FLAVOR:** : Typical of mildly seasoned cooked pork sausage. A moderate to high fatty; moderately salty, slightly sweet taste is noticeable.

**TEXTURE:** Links are soft, tender; and slightly mushy with a moist interior. A fatty mouthfeel is noticeable.

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

**POSSIBLE DETERIORATIVE CHANGES:**

**APPEARANCE:** Surface may become greasy and shiny:

**ODOR:** Product may become slightly stale or rancid.

**FLAVOR:** Slightly stale or rancid. Product may become bland.

**TEXTURE:** Links may become softer with some sloughing of the casing

**UNIQUE EXAMINATION/TEST PROCEDURES:** None.

**SPECIAL NOTES:** Can is designed to yield 18 portions of 5 links each (96 grams).