
MONOGRAPH NO: E05

ITEM: Corned Beef Hash (CBH)

NSN: 8940-01-455-3548 ITEM SPECIFICATION: PCR-H-005 Poly

APPROXIMATE CALORIC VALUE PER SERVING: 331 (PRIMARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Finely ground reddish-mahogany corned beef, distinct potato dices, and minced green pepper pieces.

COLOR PROFILE: Reddish with translucent white cubes.

ODOR: Typical of a slightly heat processed corned beef item with a slight green pepper and cooked potato aroma.

FLAVOR: Moderate cooked potato, slightly sweet, heat processed corned beef, and a slight salt and green pepper flavor.

TEXTURE: Chewy finely ground corned beef with firm potato dices.

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

POSSIBLE DETERIORATIVE CHANGES:

APPEARANCE: Product may become darker and may exhibit a slight oiling off.

ODOR: Product may become slightly stale, starchy and have a stronger corned beef aroma.

FLAVOR: Slightly stale or slightly rancid. Product may exhibit a slight flavor loss and green peppers may be slightly bitter.

TEXTURE: Product may become slightly drier and tough

UNIQUE EXAMINATION / TEST PROCEDURES: None

SPECIAL NOTES: Can is designed to yield 18 portions of approximately 2/3 cup each (253 grams).