

NSN 894001 529 6635

* MONOGRAPH NO: E07

Item **Beef Burgundy Stew** **(BBS)**

ITEM SPECIFICATION: **PCR-B-044, Beef Burgundy Stew, packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value **140** **Component Classification** **Primary**
per Serving

ESTIMATED SHELF-LIFE AT 80 DEGREES F: 36 months

CHARACTERISTICS OF ITEM

APPEARANCE: **Beef** Sizes typically produced by a 1 inch by 1 inch by 1/2 inch dicer setting, cooked beef color.

Potatoes sizes typically produced by a 1/2 inch by 1/2 inch by 1 inch dicer setting, cooked potato color.

Carrots: Slices of 1/4 inch to 3/8 inch thick by 7/8 inch to 1-1/4 inch

Pearl onions: cooked onion color

Mushrooms: Slices of approximately 1/4 inch thick in diameter, cooked mushroom color

Celery: sizes typically produced by a 1/4 inch dicer setting, cooked celery color, influenced by the color of the gravy

Gravy: Glossy, translucent, medium to dark reddish brown with visible specks of spices

ODOR: Cooked beef with vegetables in a burgundy flavored gravy

FLAVOR Cooked beef with vegetables in a burgundy flavored gravy

TEXTURE: **Beef:** Moist and tender

Vegetables: Slightly soft to slightly firm

Gravy: Smooth and moderately thin to moderately thick

POSSIBLE DETERIORATIVE CHANGES:

APPEARANCE: Oily separation of gravy; gravy very thin or very thick; darkened vegetables; very dark brown gravy

ODOR: Metallic; over processed/high retort; sour

FLAVOR: Metallic; over processed/high retort (dog/cat food); sour

TEXTURE: **Beef:** dry, grainy, mushy

Vegetables: mushy

Gravy: oily separation, lots of beef fines or broken pieces of vegetables; very thin or very thick

UNIQUE EXAMINATION / TEST PROCEDURES: None

SPECIAL NOTES: None