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\* MONOGRAPH NO: E10  
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**ITEM: Chicken Breast in Gravy (CBG)**

**NSN: 8940-01-470-3164 ITEM SPECIFICATION: PCR-C-032 Poly**

**CHARACTERISTICS OF ITEM: (PRIMARY)**

**APPEARANCE:** Whole boneless skinless all white meat chicken breast, whole muscle, slight fat deposits, slightly pink/tan interior, fibrous strands of chicken; gravy is a translucent golden/tan, moderately thick, with specks of spice.

**ODOR:** Typical of thermally processed chicken; gravy: fresh chicken broth, subtle bouillon.

**FLAVOR:** Typical of thermally processed canned chicken; gravy is slightly salty and very slightly tangy.

**TEXTURE:** Tender, moist, fibrous chicken that becomes slightly dry when chewed; gravy is smooth, slightly creamy, and has moderate body.

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

**POSSIBLE DETERIORATIVE CHANGES:**

**APPEARANCE:** Product may darken, darkening pink interior; gravy may darken and break down; more fines in the gravy

**ODOR:** Sour, strong, scorched, metallic, thermally processed, salty canned chicken

**FLAVOR:** Sour, strong, scorched, metallic, thermally processed, salty canned chicken

**TEXTURE:** Gravy may become lumpy and grainy (syneresis); chicken may become rubbery, tough, and dry

**UNIQUE EXAMINATION/TEST PROCEDURES: none**