

Item: **Turkey Cutlets in Gravy**

Document: **PCR-T-009, Turkey Cutlets in Gravy, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **237** Component Classification: **Primary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Turkey Cutlets: Whole muscle turkey breast meat in a uniform cutlet shape and intact with a cooked turkey color.
Gravy: Opaque light tan to golden color and may have visible flecks of spices.

Odor: Cooked turkey cutlets in a cooked turkey/chicken broth based gravy with herbs and spices.

Flavor: Cooked turkey cutlets in a cooked turkey/chicken broth based gravy with herbs and spices.

Texture: Turkey cutlets: Moist and tender, with the bite and mouth feel of whole muscle turkey breast meat.
Gravy: Smooth and slightly thick.

Possible Deteriorative Changes

Appearance: Darkening of turkey cutlets; broken cutlets; darkening of gravy, thinning of gravy.

Odor: Old poultry; metallic; sour; loss of broth and herb and spice ID.

Flavor: Old poultry; metallic; sour; loss of broth and herb and spice ID.

Texture: Dried out, toughened turkey; excessively thinned gravy; excessive fines in the gravy.

Unique Examination/Test Procedures

NA

Special Notes

Each individual polymeric tray shall contain not less than 10 intact turkey cutlets.