
*** MONOGRAPH NO: E53**

ITEM: Mashed Potatoes w/Brown Gravy (MPG)

NSN 8940-01-471-6856 ITEM SPECIFICATION: PCR-M-007 Poly

CHARACTERISTICS OF ITEM:

**APPEARANCE: Medium to dark brown, moderately thick, semi -opaque
gravy with specks of pepper; potatoes are an off-white to tan color with some
lumps; loose, moist potato.**

ODOR: beef bouillon; cooked potato, onion, beef

FLAVOR: slightly salty, cooked potato, onion, beef bouillon

TEXTURE: slightly thick, smooth potatoes with some lumps; smooth gravy

ESTIMATED SHELF-LIFE AT: 80 DEGREES 36 months

100 DEGREES F: 6 months

POSSIBLE DETERIORATIVE CHANGES:

APPEARANCE: darkening of potatoes

ODOR: rancid; burnt-scorched

FLAVOR: rancid; loss of flavor

**TEXTURE: thickening or thinning of gravy; gravy
could separate or become pasty; potatoes could become
gooey/thicker; potatoes could clump**

UNIQUE EXAMINATION/TEST PROCEDURES: None.