

Item: **Mashed Potatoes with Chicken Gravy**

Document: **PCR-M-010, Mashed Potatoes with Chicken Gravy, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **200**                      Component Classification: **Secondary**

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

**Item Characteristics**

Appearance:            Product cooked mashed potatoes with a top layer of chicken gravy. Mashed potatoes off white to light tan and gravy translucent yellow tan to light golden brown in color with spice specks. Mashed potatoes shall be practically free of small lumps and pieces of potato skin.

Odor:                    Cooked mashed potato and chicken gravy odor.

Flavor:                  Cooked mashed potato and chicken gravy flavor.

Texture:                Mashed potatoes moderately thick and may have small soft lumps. Gravy moderately thick and smooth.

**Possible Deteriorative Changes**

Appearance:          Darkened, thick, lumpy potatoes. Darkened gravy.

Odor:                    Scorched, rancid, loss of poultry or spice odor.

Flavor:                  Scorched, reduced spice flavor, reduced chicken flavor. Strong canned potato identity.

Texture:                Dry, lumpy, thick potatoes, thickening or thinning or gravy, gravy could separate or become pasty.

**Unique Examination/Test Procedures**

NA

**Special Notes**

NA