

Item: **Sandwich, Breakfast, Shelf Stable, Bacon Cheddar Pocket**

Document: **MIL-DTL-32223 Sandwich, Breakfast, Shelf Stable, For Operational Rations**

Approximate Caloric Value Per Serving: **330** Component Classification: **Primary**

Estimated Shelf Life: **2 years @ 80°F**

### **Item Characteristics**

Appearance: Crust: Uniform and golden brown with browned cheddar pieces, not excessively light or dark, no evidence of compression streaks or excessive dusting of flour on the crust.  
Crumb: White to off-white color.  
Bacon: Fully enrobed in the bread, reddish brown, cured meat color.

Odor: Bread: Slight yeast, cheddar cheese and a slight smoked, cured odor.

Flavor: Bacon: Cured, smoky flavor.  
Bread: Slight yeast, cheddar cheese and a slight smoked, cured flavor.

Texture: Soft with a uniform cell structure, not excessively dry, crumbly or gummy.  
Bacon: Moist and slightly chewy.

### **Possible Deteriorative Changes**

Appearance: Darkened crust, crumb and bacon.

Odor: Stale, oxidized or rancid.

Flavor: Stale, sour, oxidized or rancid.

Texture: Dry, crumbly crumb and crust. Excessively dry or tough bacon.

### **Unique Examination/Test Procedures**

This product should contain an oxygen scavenger packet. If defects such as oxidized or rancid odors exist, they are likely due to package failure or the absence of an oxygen scavenger.

### **Special Notes**

Each pouch shall contain one intact sandwich and one intact oxygen scavenger.