

Item: **Sandwich, Shelf Stable, for Operational Rations, Italian Style (Type V)**

Document: **MIL-DTL-32141, Sandwich, Shelf Stable, for Operational Rations**

Approximate Caloric Value Per Serving: **300** Component Classification: **Primary**

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

**Item Characteristics**

Appearance: Crust: Uniform golden brown.  
Crumb: White to off white color, no compression streaks.  
Filling: Not excessively dark, fully enrobed in bread.

Odor: Filling: Pepperoni, sausage, cheese, tomato and mild Italian seasonings.  
Bread: Slight fermented and Italian seasonings.

Flavor: Filling: Pepperoni, sausage, cheese, tomato and mild Italian seasonings.  
Bread: Slight fermented and Italian seasonings.

Texture: Bread: Not excessively dry, crumbly or excessively moist or gummy. Slightly dense and uniform cell structure.  
Filling: Moist, very slightly chewy, not pasty or excessively dry.

**Possible Deteriorative Changes**

Appearance: Darkened or browned crumb. Cracked crust, dry, crumbly bread. Brown to black filling or dry, crumbly filling.

Odor: Stale, oxidized, rancid, scorched. Loss of distinct Italian herb, grassy.

Flavor: Sour, bitter, stale, oxidized, rancid, scorched. Loss of distinct Italian herb, grassy.

Texture: Dry, crumbly, or gummy bread. Filling dry, crumbly, tough chewy meat.

**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.  
Some bleeding of filling into the bread crumb is normal but may increase over time.