

Item: **Sandwich, Shelf Stable, for Operational Rations, Pepperoni (Type II)**

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

Approximate Caloric Value Per Serving: **260** Component Classification: **Primary**

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

Item Characteristics

Appearance: Sandwich: no evidence of compression streaks, filling is fully enrobed in bread.
Crust: uniform and medium golden brown. Crumb: white to off white color.
Meat stick filling: reddish brown cured meat stick color, not excessively dark, does not appear dry or crumbly.

Odor: Meat stick filling: slightly spicy pepperoni beef.
Bread: slight pepperoni.

Flavor: Meat stick filling: slightly spicy pepperoni beef.
Bread: slight pepperoni, slight fermented.

Texture: Bread: slightly dense with a uniform cell structure; not excessively dry, crumbly, or excessively moist and gummy.
Meat stick filling: moist and slightly chewy; not grainy or excessively dry or crumbly.

Possible Deteriorative Changes

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

Odor: Stale, oxidized, rancid, scorched. Loss of pepperoni spice odor.

Flavor: Sour, bitter, stale, oxidized, scorched, rancid. Loss of pepperoni spice flavor.

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

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.