

Item: **Sandwich, Shelf Stable, for Operational Rations, Honey Barbeque Beef (Type IV)**

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

Approximate Caloric Value Per Serving: **330** 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.  
Beef shavings: less than 1/2 inch, not excessively dark.

Odor: Sandwich: slightly sweet barbecue, hickory, honey-like.  
Bread: slight fermented and smoked.

Flavor: Filling: slightly sweet barbecue, hickory, honey-like.  
Bread: slight fermented and smoked.

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

**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.

Flavor: Sour, bitter, stale, oxidized, rancid, scorched.

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.