

Item: **Filled Wrap, Shelf Stable, Barbecue seasoned pork (Type I)**

Document: **MIL-DTL-32347, Filled Wrap, Shelf Stable, for Operational Rations**

Approximate Caloric Value Per Serving: **340**                      Component Classification: **Primary**

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

**Item Characteristics**

Appearance:            Filling: barbecue seasoned pork, filling is enrobed by tortilla and not leaking out of tortilla.  
                              Tortilla: uniform medium tan color.

Odor:                    Filling: cooked pork, sweet barbecue, mild hickory, mild red pepper.  
                              Tortilla: slight white grain.

Flavor:                  Filling: cooked pork, sweet barbecue, mild hickory, mild red pepper.  
                              Tortilla: slight white grain.

Texture:                Filling: slightly dry to moist.  
                              Tortilla: soft, not excessively dry or crumbly.

**Possible Deteriorative Changes**

Appearance:            Filling: brown to black color or dry, crumbly.  
                              Tortilla: overly dry or brown or burnt at edges.

Odor:                    Stale, oxidized, rancid, scorched.

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

Texture:                Filling; dry, crumbly, tough chewy meat.  
                              Tortilla: dry, crumbly.

**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 two intact filled wraps and one intact oxygen scavenger. Some bleeding of filling into the wrap is normal but may increase over time.