

Item: **Filled Wrap, Shelf Stable, Mexican style beef (Type II)**

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

Approximate Caloric Value Per Serving: **360** Component Classification: **Primary**

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

Item Characteristics

Appearance: Filling: Mexican style beef, filling is enrobed by tortilla and not leaking out of tortilla.
Tortilla: uniform medium tan color.

Odor: Filling: tomato, chili powder, and cooked beef.
Tortilla: slight white grain.

Flavor: Filling: tomato, chili powder, and cooked beef.
Tortilla: slight white grain.

Texture: Filling: slightly dry to moist.
Tortilla: soft, not be 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.