

25 March 2011

NSN: 8940-01-545-1795

(SNFB)

* **MONOGRAPH NO: FS1-11**

Item: **Sandwich, Shelf Stable, Nacho flavored beef (Type I)**

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

Approximate Caloric Value Per Serving: **250**

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 color and not appear dry or crumbly.

Odor: Sandwich: slightly spicy, fermented beef nacho cheese.
Bread: slight nacho cheese.

Flavor: Meat stick filling: slightly spicy, fermented beef nacho cheese.
Sandwich: slightly smoked, fermented.
Bread: slight nacho cheese.

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

Possible Deteriorative Changes

Appearance: Meat stick filling: brown to black; dry, crumbly.
Bread: darkened or browned crumb; cracked crust, dry, crumbly.

Odor: Stale, oxidized, rancid, scorched.

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

Texture: Meat stick filling: dry, crumbly, tough chewy meat.
Bread: dry, crumbly, or gummy.

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.