

Item: **Sandwich, Shelf Stable, Honey barbeque chicken (Type III)**

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

Approximate Caloric Value Per Serving: **290** 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.
Chicken: less than 1/2 inch pieces.

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: 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: 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.