

Item: **Elbow Macaroni in Tomato Sauce**

Document: **PCR-E-019, Elbow Macaroni in Tomato Sauce, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **240** Component Classification: **Primary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

- Uniform mixture of elbow macaroni in tomato sauce.
- Appearance: Elbow macaroni: Whole grain pasta product, elbow shaped macaroni not less than 3/4 inch and not greater than 1-1/2 inches in length, intact, medium tan color.
Sauce: Medium reddish-orange color, with visible flecks of herbs and spices and may contain pieces of diced tomato.
- Odor: Cooked whole grain pasta in a mild garlic and onion seasoned tomato sauce.
- Flavor: Cooked whole grain pasta in a mild garlic and onion seasoned tomato sauce.
- Texture: Elbow macaroni: Slightly soft to slightly firm, not pasty.
Sauce: Slightly thin to moderately thick, free flowing.

Possible Deteriorative Changes

- Appearance: Pasta: Broken or mushy, darkened or discolored.
Sauce: Darkened, excessively thin or thick.
- Odor: Scorched, bitter, acidic, sour, oxidized tomato.
- Flavor: Scorched, bitter, acidic, sour, oxidized tomato. Excessive loss of spice or tomato flavor.
- Texture: Pasta: Excessively soft, mushy or pasty.
Sauce: Excessively thin or thick.

Unique Examination/Test Procedures

NA

Special Notes

NA