

Item: **Vegetable crumbles with pasta in taco style sauce**

Document: **PCR-V-010, Vegetable Crumbles with Pasta in Taco Style Sauce, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **255** Component Classification: **Primary**

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

Item Characteristics

Uniform mixture of vegetable sauce crumbles, mafalda noodles, black beans, and vegetables in a taco style sauce.

Appearance: Pasta: Broad, flat noodles with ruffled edges; cooked pasta color.
 Crumble: Cooked ground meat appearance in random size pieces with largest crumble not exceeding 1/2 inch.
 Sauce: Glossy, opaque and orange-brown color; Contains whole black beans, with discernible pieces of tomato, diced green and red bell peppers, and onions.

Odor: Pasta: Cooked pasta.
 Crumble: Typical of cooked ground meat.
 Sauce: Intense taco seasoning and elicit a sensation of mild heat.

Flavor: Pasta: Cooked pasta.
 Crumble: Typical of cooked ground meat.
 Sauce: Intense taco seasoning and elicit a sensation of mild heat; tomatoes, green and red bell peppers, onions, and black beans.

Texture: Pasta: Slightly soft to slightly firm; not pasty.
 Crumble: Similar to cooked ground meat.
 Sauce: Smooth and moderately thick with tender tomatoes, green and red bell peppers, and slightly firm black beans.

Possible Deteriorative Changes

Appearance: Pasta: Excessively broken or mushy.
 Sauce: Darkened sauce; excessively thick or thin.

Odor: Scorched, bitter, sour, metallic. Loss of spice.

Flavor: Scorched, bitter, sour, metallic. Loss of spice.

Texture: Pasta: Excessively soft, mushy, or broken up.
 Crumble: Tough or dry.
 Sauce: Excessively thick or thin.

Unique Examination/Test Procedures

N/A

Special Notes

The sausage style crumbles are a vegetarian meat analogue and therefore should not be evaluated as a

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meat product.

* MONOGRAPH M2B29
