

Item: **Chicken Stir Fry**

Document: **PCR-C-093, Chicken Stir Fry, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **260**

Component Classification: **Primary**

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

Item Characteristics

Mixture of cooked whole muscle chicken breast meat, brown rice, and vegetables in a sauce.

Chicken: Cooked whole muscle off-white to light tan color chicken breast meat pieces. At least 80 percent by weight of the chicken pieces shall be not less than 3/4 inches in any one dimension.

Appearance: Rice: Cooked long grain parboiled distinct grains of light to medium tan color brown rice. May have a golden tan color from the sauce.

Carrots: Cooked orange colored discernible carrot dices.

Bell peppers: Cooked green and red bell pepper pieces.

Bamboo shoots: Cooked off-white colored bamboo shoot pieces.

Sauce: Glossy, semi-translucent, slightly to moderately thick, and a golden tan color.

Odor: Cooked chicken, brown rice, carrot, bell pepper, and bamboo shoot with a mild to moderate ginger and a mild sesame oil and soy sauce.

Flavor: Cooked chicken, brown rice, carrot, bell pepper, and bamboo shoot with a mild to moderate ginger and a mild sesame oil and soy sauce.

Chicken: Moist and tender.

Texture: Rice: Moist and slightly soft to slightly firm.

Vegetables: Soft and tender.

Sauce: Smooth and slightly to moderately thick.

Possible Deteriorative Changes

Appearance: Excessive darkening of chicken, rice, and vegetables.

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

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

Chicken: Dry, rubbery, stringy, or chewy.

Texture: Rice: Dry, excessively firm, or mushy.

Vegetables: Excessively mushy.

Unique Examination/Test Procedures: N/A

Special Notes: N/A