
* **MONOGRAPH NO: M2N** *

ITEM: Beef Frankfurters (BFK)

NSN: 8940-00-249-1070

ITEM SPECIFICATION: PCR-B-0003
MIL-F-44062

APPROXIMATE CALORIC VALUE: 286 kcals (PRIMARY)

CHARACTERISTICS OF ITEM:

Appearance: Pink to reddish-brown exterior surface, with tan edges, (may exhibit yellowish-green streaks on surface- see notes), and black pepper specks showing: lighter pink to reddish-brown interior of homogeneous, coarse ground meat.

Odor: Slightly Smoky.

Flavor: Salty, smoky, mildly spiced all beef frankfurter.

Texture : Uniform emulsion; firm smooth exterior surface and a moderately soft, meaty interior.

DEFECTS LIKELY TO OCCUR:

Appearance: Darkened surface color

Odor: Sour.

Flavor: Sour, oxidized, rancid, stales.

Texture : Extremely soft; mushy or extremely hard and rubbery

UNIQUE EXAMINATION / TEST PROCEDURES: Break franks into three equal sections and observe the interior cross section for discoloration's, e.g. greening (see special notes).

SPECIAL NOTES: A slight yellowish green discoloration found on the surface of the franks at the juncture between the individual franks or at the ends of the franks is a processing phenomenon that is virtually unavoidable and should not be scored as a surveillance defect.