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\* MONOGRAPH NO: M2V  
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**ITEM: Spaghetti w/Meat and Sauce (SPS)**

**NSN: 8940-01-224-5675**

**ITEM SPECIFICATION: MIL-S-44205  
PCR-S-0002**

**APPROXIMATE CALORIC VALUE: 241 kilocalories (PRIMARY)**

**CHARACTERISTICS OF ITEM:**

**Appearance: Sauce: Very thick, red-brown with finely ground meat. Spaghetti: Thick, soft pasta.**

**ODOR: Sauce: Sweet tomato, cooked/canned, slight cheese, slightly spicy. Meat: Canned/cooked. Pasta: Canned spaghetti.**

**FLAVOR: Sauce: Cooked/canned tomato flavor, may vary from sweet to slightly bitter, spicy. Spaghetti: Canned/cooked starchy pasta. Meat: Canned/cooked beef**

**TEXTURE: Sauce: Slightly dry, thick. Spaghetti: Soft (not mushy), pasty. Meat: Finely ground, soft (not overcooked) particles.**

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE: Moderately darkened sauce, excessively oiling off of fat; excessive thick or thin sauce.**

**ODOR: Scorched, bitter, cooked meat, sour.**

**FLAVOR: Scorched, bitter, cooked meat, excessive loss of spice or tomato flavor.**

**TEXTURE: Sauce: Excessively thick or thin. Pasta: Excessively soft or may.**

**UNIQUE EXAMINATION/TEST PROCEDURES: If upon opening, the characteristics described above are not apparent when the product is cold, heat the product in boiling water or in a sauce pan for several minutes and inspect it for condition. After heating, the appearance should approximate that described above.**

**NOTE: Even though heating will allow the true product characteristics to be seen, the product must also be serviceable in the unheated state.**

**SPECIAL NOTES: Pasta that has a soft texture is characteristic of this item just as it is with commercially produced canned spaghetti.**