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**MONOGRAPH NO.: M2Y**  
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**ITEM:** Beef Enchilada, in Sauce, Shelf Stable, Ckd

**NSN:** 8940 01 479 1722

**ITEM SPECIFICATION:** PCR-B-010

**APPROXIMATE CALORIC VALUE:** Approximately 355

**PRIMARY**

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** A medium to dark yellow corn tortilla wrapped around a finely ground beef filling in a reddish to reddish brown tomato sauce. The filling typical of cooked ground beef. The sauce has distinct pieces of tomato, onion, green pepper and herbs.

**ODOR AND FLAVOR:** Typical of a beef enchilada made with a corn tortilla in a Mexican-style tomato sauce. The enchilada shall have a medium heat.

**TEXTURE:** Soft tortilla, finely ground, moist filling and moderately thick sauce with pieces of vegetables and seasoning.

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE:** Sauce and filling darkened. Little or no free sauce or pasty sauce.

**ODOR AND FLAVOR:** Sauce oxidized or bitter. Sauce or filling scorched or burnt. Filling rancid. Very low flavor profile.

**TEXTURE:** Little or no free sauce. Pasty sauce or filling. Mushy, broken tortilla.

**UNIQUE EXAMINATION/TEST PROCEDURES:**

When examining the product cut pouch along the top and two sides to avoid any additional breakage.

**SPECIAL NOTES:**

Serviceability is considered significantly affected when enchilada is not mostly intact. Some small amount of breakage may occur over time with excessive handling. The tortilla may have a reddish color from absorbed sauce.