

ITEM: Potatoes, Mashed
(PMD)

* MONOGRAPH: M3D

NSN: 8920-01-479-1749

ITEM SPECIFICATION: PCR-P-011

APPROXIMATE CALORIC VALUE: 101 Kilocalories **PRIMARY**

CHARACTERISTICS OF ITEM:

APPEARANCE: Off white to pale tan, moderately thick and pasty. Some small lumps and small pieces of potato skin possible.

ODOR AND FLAVOR: Cooked, canned potato and mild butter.

TEXTURE: Moderately thick and pasty with some small soft lumps possible.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Extreme darkening, excessively thick and/or dry.

ODOR AND FLAVOR: Rancid, oxidized, burnt or scorched.

TEXTURE: Excessively thick and pasty or separated into large dry clumps.

UNIQUE EXAMINATION/TEST PROCEDURES:

SPECIAL NOTES: Thermoprocessed mashed potato is normally slightly darker than freshly prepared mashed potato due to the use of dehydro-frozen or dehydrated potato granules in the formulation and the process itself.