

Item: **Tortillas, Chipotle (Flavor 2)**

Document: **PCR-T-008, Tortillas, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **220** Component Classification: **Primary**

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

Item Characteristics

Appearance: Light to medium tan-orange. Thin, round, and separates easily.

Odor: Cooked wheat flour, slightly sweet, slightly sour, slightly smoky, chipotle.

Flavor: Cooked wheat flour, slightly sweet, slightly sour, slightly smoky, chipotle. Elicit a late sensation of moderate heat.

Texture: Soft, pliable, and slightly chewy.

Possible Deteriorative Changes

Appearance: Darkened.

Odor: Rancid, sour.

Flavor: Rancid, sour.

Texture: Dry, not pliable. Cracks or breaks when unfolded.

Unique Examination/Test Procedures

NA

Special Notes

For MRE and FSR, this product is two tortillas (folded in half) and oxygen scavenger packet(s) per pouch. For UGR-H&S, this product is 36 tortillas (packed flat in two stacks of 18 tortillas) and oxygen scavenger packet(s). Some slight sticking together is normal. Sticking together so that a large part of one tortilla comes off on the other or tears when separated should constitute unserviceability. This product should contain an oxygen scavenger packet. If defects such as oxidized or rancid odors exist, they are likely due to package failure or the absence of an oxygen scavenger.