

Item: **Fried Rice (Type IV)**

(FRS)

Document: **PCR-R-001A, Rice, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **230**

Component Classification: **Primary**

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

Item Characteristics

Appearance: The fried rice shall be typical of rice produced from enriched, parboiled, long grain, milled rice. The cooked rice shall have a tan color. The fried rice shall contain small intact pieces of carrot and green peas. The rice shall be distinct grains with a glossy sheen.

Odor: The fried rice shall have an odor of cooked rice with moderate soy sauce, garlic and onion.

Flavor: The fried rice shall have a flavor of cooked rice with moderate soy sauce, garlic and onion.

Texture: The fried rice shall be moist and slightly soft to slightly firm. The intact carrot pieces and green peas shall be slightly soft but not mushy.

Possible Deteriorative Changes

Appearance: Loss of glossy sheen, darkened rice and vegetables, moderate oiling-off.

Odor: Scorched, rancid, metallic.

Flavor: Scorched, rancid, metallic.

Texture: Rice grains excessively hard, vegetables mushy, moderate oiling-off.

Unique Examination/Test Procedures

If above characteristics are not apparent when the product is cold, the pouch may be heated in boiling water for several minutes before inspection.

Special Notes

NA