

Item: **Cornbread Stuffing**

(CSS)

Document: **PCR-C-066, Cornbread Stuffing, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **198**

Component Classification: **Primary**

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

**Item Characteristics**

Appearance: The cornbread stuffing shall be thick and cohesive, and a medium golden brown color. The stuffing may have a grainy or mealy appearance and shall contain small pieces of celery and flecks of herbs and spices.

Odor: The cornbread stuffing shall have a poultry, toasted grain, with celery and onion odor.

Flavor: The cornbread stuffing shall have a poultry, toasted grain, with celery and onion flavor.

Texture: The cornbread stuffing shall be thick, soft, cohesive, and moist and shall not be dry or rubbery.

**Possible Deteriorative Changes**

Appearance: Darkened, excessive oiling-off.

Odor: Rancid, musty, metallic.

Flavor: Rancid, musty, metallic.

Texture: Gummy, dry, rubbery, excessive oiling-off.

**Unique Examination/Test Procedures**

NA

**Special Notes**

NA