
* MONOGRAPH NO: 1A1D

ITEM: Pork Tamales (PTM) (PRIMARY)

NSN: 8940-01-484-9673 ITEM SPECIFICATION: PCR-P-026 Can

8940-01-484-9672 PCR-P-027 Poly

CHARACTERISTICS OF ITEM:

APPEARANCE: masa dough: yellow/tannish color, closed ends – filling: light tan meat – sauce: typical dark red salsa with pieces of onion and green pepper (small amount of sauce covering tamales)

ODOR: cooked corn; spicy salsa

FLAVOR: Mexican blend spice; tomato; corn masa

TEXTURE: masa dough: thick, soft, and slightly pasty – filling: moist, finely ground pork – salsa: soft veggies

**ESTIMATED SHELF-LIFE AT: 80 DEGREES F: 36 mo
100 DEGREES F: 6 mo**

POSSIBLE DETERIORATIVE CHANGES:

Appearance: darkening of masa dough; darkening of salsa

Odor: old corn; rancid; loss of spice; loss of corn

Flavor: old corn; rancid; loss of spice; loss of corn

Texture: masa dough could become too soft or too firm, dry, mealy, or rubbery – pork filling could become slightly chewy/tough

UNIQUE EXAMINATION/TEST PROCEDURES: None