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\* MONOGRAPH NO: 1A1M  
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**ITEM: Spaghetti Pizza Bake, Shelf Stable (SPB) PRIMARY**

**NSN: 8940 01 518 9207**

**ITEM SPECIFICATION: PCR-S-015 Poly Tray  
(UGR)**

**APPROXIMATE CALORIC VALUE PER SERVING: 425 Kcals**

**CHARACTERISTICS OF ITEM:**

**APPEARANCE: Solid mass of spaghetti strands and red tomato sauce with cheese; glossy, slightly oily surface; dense casserole-like as opposed to free flowing sauce; tan – yellow spaghetti noodles, red color tomato sauce with flecks of green herbs; pepperoni slices mixed in.**

**ODOR: Oregano; Italian herbs (oregano, basil); cooked cheese, cooked pepperoni, low cooked tomato; low cooked pasta; slightly smoked**

**FLAVOR: Italian seasonings (oregano, basil); garlic (approximately 12 on an intensity scale); moderately salty; cooked pepperoni – slightly acidic; cooked tomato; cooked mild (mozzarella) cheese; cooked pasta; slightly oily; nonfat dry milk; low pizza**

**TEXTURE: Tender clumped cooked spaghetti strands stuck together; slightly oily mouthfeel; slightly chewy soft grainy pepperoni, some slightly chewy pieces of cooked cheese**

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

**POSSIBLE DETERIORATIVE CHANGES:**

**Appearance: Darkened, browned, burnt, dried out looking spaghetti, more clumped, dried out tomato sauce, discoloration of spaghetti noodles from absorbed sauce**

**Odor: Reduced herb/spice odor, burnt tomato and cheese, sour, metallic, bitter**

**Flavor: Reduced spice, off spice notes, rancid oil, bitter, metallic, sour, bitter, metallic**

**Texture: Dry, chewy meat, mushy pasta, dry spaghetti and sauce, chewy cheese**

**UNIQUE EXAMINATION/TEST PROCEDURES: None**