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\* MONOGRAPH NO: 1A1N

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**ITEM: Cheesy Ham and Potatoes, Shelf Stable (CHP) PRIMARY**

**NSN: 8940 01 518 9217**

**ITEM SPECIFICATION: PCR-C-060 Poly Tray**

**8940 01 518 9215**

**PCR-C-061 Tray Can**

**APPROXIMATE CALORIC VALUE PER SERVING: 184 Kcals**

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** Light yellow thick sauce with flecks of orange cheese shreds,  $\frac{3}{4}$  inch diced potatoes, sauce not totally smooth,  $\frac{1}{2}$  inch ham dices, small pieces of celery and onion

**ODOR:** Cooked cheese, potato, slightly smoked odor, cooked milk, smoked ham,

**FLAVOR:** Cheese, potato, slight smoky ham flavor, cooked potatoes, salty, cooked onion, tangy cheese, smoked, potato, starch, about 10 on salt intensity

**TEXTURE:** Slightly firm to soft cooked mealy potatoes; thick, creamy sauce; ham dices have cooked slightly firm, chewy tender but slightly stringy texture

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

**100 DEGREES F: 6m**

**POSSIBLE DETERIORATIVE CHANGES/DEFECTS:**

**Appearance:** Separation of sauce, curdled, thickening, darkened browned off color sauce and potatoes

**Odor:** Over processed, may get more metallic, rancid, sour, off, burnt, old cheese, sharp

**Flavor:** Burnt, sour, strong acidic flavor development, metallic, off cheese, low ham,

**Texture:** Soft mushy potatoes, broken down potato pieces, rubbery ham, thickening of sauce, dry pasty development