

Item: **Turkey Tetrazzini**

Document: **PCR-T-013A, Turkey Tetrazzini, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **340** Component Classification: **Primary**

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

Item Characteristics

General: uniform mixture of whole muscle turkey breast meat strips, spaghetti, and vegetables (mushroom pieces, peas, and red bell pepper dices) in a cream sauce with herbs and spices.

Turkey: cooked turkey color, may be of random length.

Appearance: Spaghetti: solid cylindrical shape, off-white to light tan color.

Vegetables: cooked color.

Sauce: slightly to moderately thick, opaque, creamy white to light tan color with flecks of herbs and spices.

Odor: Cooked turkey, spaghetti, and vegetables in a savory sauce containing sherry and poultry seasoning.

Flavor: Cooked turkey, spaghetti, and vegetables in a savory sauce containing sherry and poultry seasoning.

Turkey: moist and tender.

Spaghetti: slightly soft to slightly firm, not pasty.

Texture: Mushroom pieces and peas: slightly soft to slightly firm.

Red bell pepper dices: tender.

Sauce: smooth, slightly to moderately thick.

Possible Deteriorative Changes

Appearance: Darkened sauce, chicken, and vegetables; oiling off/separation of sauce.

Odor: Scorched, old poultry, sour dairy, oxidized.

Flavor: Scorched, old poultry, sour dairy, oxidized.

Turkey: dry, tough.

Spaghetti: dry, pasty.

Texture: Vegetables: mushy, mealy.

Sauce: curdled, overly thick.

Unique Examination/Test Procedures

NA

Special Notes

17 December 2010
NSN: 8940-01-562-9563

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* MONOGRAPH NO: 1C10

NA