

Item: **Southwestern style chicken chili**

Document: **PCR-S-025, Southwestern Style Chicken Chili, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **150** Component Classification: **Primary**

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

Item Characteristics

Appearance: Chicken: Whole muscle chicken meat dices, cooked chicken color.
Beans: Practically free of broken beans, mashed beans, or loose skins. White to light tan color white beans and brown to black color black beans.
Green chili pieces: Cooked appearance and cooked green chili color.
Sauce: Glossy, opaque, moderately thick, medium greenish-tan color, visible flecks of herbs and spices.

Odor: Cooked chicken and beans in a mild Southwestern style sauce.

Flavor: Cooked chicken and beans in a mild Southwestern style sauce.

Texture: Chicken: Moist, tender, cooked whole muscle chicken meat texture.
Beans: Slightly soft to slightly firm.
Sauce: Smooth and moderately thick.

Possible Deteriorative Changes

Appearance: Chicken: Excessive darkening.
Sauce: Excessive darkening.

Odor: Scorched chicken, stale, rancid, oxidized.

Flavor: Scorched chicken, stale, rancid, oxidized.

Texture: Chicken: Stringy or chewy.
Sauce: Excessively thick or thin sauce.
Beans: Mushy or hard.

Unique Examination/Test Procedures

NA

Special Notes

NA