

29 December 2009
NSN: 8940 01 572 7533

(CSGS)

* MONOGRAPH NO: 1A14

Item: **Cuban Style Garlic Sauce with Beef Strips**

Document: **PCR-C-079, Cuban Style Garlic Sauce with Beef Strips, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **210**

Component Classification: **Primary**

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

Item Characteristics

Appearance: Beef strips: thin strips, maximum length of 2-1/2 inches and a width of 1/4 inch (range of 3/16 to 3/8 inches); medium brown, cooked beef color with dark brown edges.
Sauce: moderately thick, semi-opaque and glossy, red brown color with distinct visible specks of herbs, spices, and minced garlic.

Odor: Cooked beef in a peppery, slightly sweet sauce seasoned with herbs, spices and garlic.

Flavor: Cooked beef in a peppery, slightly sweet sauce seasoned with herbs, spices and garlic.

Texture: Beef strips: slightly moist and slightly tender.
Sauce: moderately thick and smooth with soft bits of minced garlic.

Possible Deteriorative Changes

Appearance: Beef strips may become darkened and sauce separation (oiling off).

Odor: Loss of odor, rancid, oxidized beef.

Flavor: Rancid, oxidized or excessive metallic flavor.

Texture: Sauce may separate due to oiling off and beef may become excessively soft or mushy.

Unique Examination/Test Procedures

NA

Special Notes

NA