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\* MONOGRAPH NO: 1A3  
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**ITEM: Beef Stew (BST)**

**NSN: 8940-01-009-7993**

**8940-04-455-1875**

**ITEM SPECIFICATION: PCR-B-019 Can  
MIL-F-44294  
PCR-B-024 Poly**

**APPROXIMATE CALORIC VALUE: 250 kcals (PRIMARY)**

**CHARACTERISTICS OF ITEM:**

**Appearance: Slightly irregular beef chunks (about 1" in size); potato chunks (1" to 1-1/2"); carrot slices; round green peas in a thickened gravy containing meat fines, onion pieces and seasoning specks. Color profile: Medium brown gravy and beef; tan potatoes; orange carrots; olive green peas.**

**Odor: Typical of a vegetable stew with a slight thermally processed beef aroma.**

**Flavor: Blend of slightly thermally processed beef, carrots, potatoes, and peas in a low salt, lightly seasoned beef-vegetable gravy.**

**Texture: Beef texture varies from tender to slightly chewy to slightly stringy. Potatoes are slightly firm, carrots soft to mushy, peas are soft, and gravy is smooth and thick.**

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

**EXPECTED DETERIORATIVE CHANGES:**

**Appearance: Variations in appearance may occur, depending on DOP and vendor.**

**Odor: Canned beef and vegetable odor**

**Flavor: Some flavor loss may occur.**

**Texture: The beef may become drier and chewy and the vegetables may become even softer and/or mushy.**

**UNIQUE EXAMINATION / TEST PROCEDURES: None**

**SPECIAL NOTES: Can is designed to yield 12 portions of approximately 1 cup each (250 grams).**