

Item: **Yellow curry with rice, chicken, and vegetables, cooked, dehydrated**

Document: **PCR-Y-001, Yellow Curry with Rice, Chicken, and Vegetables, Cooked, Dehydrated, Packaged in a Boil-In-Bag (BIB)**

Approximate Caloric Value Per Serving: **200**

Component Classification: **Primary**

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

Item Characteristics

Dehydrated product: Cooked mixture of white rice, chicken, peas, red bell peppers, cauliflower, zucchini, and onions covered in a yellow curry sauce powder.
White rice: Cooked, long grain parboiled, off-white colored rice.
Chicken: Cooked, off-white to tan color, fibrous pieces.
Vegetables: Cooked, green peas; red bell pepper pieces; light to medium tan colored cauliflower florets and pieces; Cooked green colored zucchini slices; cooked white to off-white colored onion pieces.
Yellow curry sauce: Medium golden-yellow color with flecks of herbs and spices, free-flowing powder. May contain some clumps.

Appearance: Rehydrated product: Mixture of white rice, chicken, peas, red bell peppers, cauliflower, zucchini, and onions in a yellow curry sauce.
White rice: Off-white colored, distinct long grain rice grains.
Chicken: Off-white to tan color, distinct pieces.
Vegetables: Green peas; red bell pepper pieces; light to medium tan colored cauliflower florets and pieces; green colored zucchini slices; translucent white to off-white colored onion pieces.
Yellow curry sauce: slightly smooth, slightly thick, semi-translucent yellow-tan color with flecks of herbs and spices.

Odor: Dehydrated product: Moderate curry spice and slight cooked chicken.
Rehydrated product: Cooked mild to moderate yellow curry, white rice, chicken, pea, red bell pepper, cauliflower, zucchini, and onion and a slight coconut milk.

Flavor: Rehydrated product: Cooked mild to moderate yellow curry, white rice, chicken, pea, red bell pepper, cauliflower, zucchini, and onion and a slight coconut milk; shall elicit sensation of moderate heat.

Texture: Dehydrated product: No wet or soft spots indicating incomplete dehydration.
Rehydrated product: Rice and chicken pieces moist and tender; sauce smooth and slightly thick; vegetables soft and tender.

Possible Deteriorative Changes

Appearance: Dehydrated and rehydrated product: Excessive darkening or loss of color of sauce, rice, chicken, or vegetables.

Odor: Dehydrated and rehydrated product: Cardboard, oxidized, stale, rancid, scorched, burnt.

Flavor: Dehydrated and rehydrated product: Cardboard, oxidized, rancid, scorched, burnt, bitter vegetables, loss of yellow curry.

Texture: Dehydrated product: Very hard components.
Rehydrated product: Product not rehydrated, excessive syneresis; Chicken: chewy, dry, or mushy; Vegetables: mushy or tough.

Unique Examination/Test Procedures: N/A

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Special Notes: N/A

*MONOGRAPH 1B1
