

Item: **Brown gravy with meatballs and pasta**

Document: **PCR-B-058, Brown Gravy with Meatballs and Pasta, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **514**

Component Classification: **Primary**

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

Item Characteristics

Appearance: A blend of meatballs and mafalda noodles in brown gravy.
Gravy: Medium brown color that's moderately thick and glossy. May contain visible flecks of spices.
Meatballs: Medium brown color and uniform in shape.
Pasta: Broad and flat noodles with ruffled edges. Cooked pasta color but may have a brown color from absorbed sauce.

Odor: Cooked beef in gravy.
Gravy: Cooked beef.
Pasta: Cooked pasta.

Flavor: Cooked beef in gravy.
Gravy: Cooked beef and mild mushroom.
Pasta: Cooked pasta.

Texture: Gravy: Smooth and moderately thick.
Meatballs: Moist, moderately firm, not mushy.
Pasta: Slightly soft to slightly firm, not mushy or pasty.

Possible Deteriorative Changes

Appearance: Gravy: May show evidence of oil separation, excessively thick or thin gravy.
Meatballs: May darken.
Pasta: Soft, mushy or pasty.

Odor: Gravy: Metallic odor.
Meatballs: Metallic odor.
Pasta: Musty or other objectionable odors.

Flavor: Gravy: Rancid, oxidized or metallic.
Meatballs: Rancid, oxidized or metallic.
Pasta: Scorched.

Texture: Gravy: May show evidence of oil separation, excessively thick or thin gravy.
Meatballs: May become soft, mushy.
Pasta: Too soft, mushy or excessive breaking and cracking of product.

Unique Examination/Test Procedures

NA

Special Notes

NA