

APP B
DSCPH 4155.2

ITEM: Bacon, Canadian Style,
Cured, Smoked, Sliced
In Brine

(BCS)

PRIMARY

* **MONOGRAPH NO.: 1D3**

NSN: 8905-01-151-2488

ITEM SPECIFICATION: MIL-B-44232

APPROXIMATE CALORIC VALUE PER SERVING: 139

CHARACTERISTICS OF ITEM:

APPEARANCE: Moist surface with dark casing and possibly a thin bend of fat. Color profile: Light to medium pinkish tan, with tan to reddish-brown casing.

ODOR: Briny with a slight cured pork (ham) aroma.

FLAVOR: Typical of cured ham; salty with a slight smoky flavor.

TEXTURE: Tender, friable.

ESTIMATED SHELF-LIFE AT 70 DEGREES F: 36 months
80 DEGREES F: 24 months
90 DEGREES F: 18 months
100 DEGREES F: 12 months

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: Product may become darker. Brine may become slightly cloudy. Slices may become unshingled and tend to break up.

ODOR: Product may become stale.

FLAVOR: Slightly stale. Product may become saltier tasting.

TEXTURE: Product may become dry and stringy.

UNIQUE EXAMINATION/TEST PROCEDURES: None.

SPECIAL NOTES : Can is designed to yield 18 servings of approximately 3 slices each (93 grams).