
* MONOGRAPH NO: 2A8

ITEM: Mashed Potatoes w/Brown Gravy (MPG)

**NSN: 8940-01-471-6856
8940-01-455-3542**

**ITEM SPECIFICATION: PCR-M-006 Can
PCR-B-007 Poly**

CHARACTERISTICS OF ITEM:

APPEARANCE: Medium to dark brown, moderately thick, semi-opaque gravy with specks of pepper; potatoes are an off-white to tan color with some lumps; loose, moist potato.

ODOR: beef bouillon; cooked potato, onion, beef

FLAVOR: slightly salty, cooked potato, onion, beef bouillon

TEXTURE: slightly thick, smooth potatoes with some lumps; smooth gravy

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

POSSIBLE DETERIORATIVE CHANGES:

Appearance: darkening of potatoes

Odor: rancid; burnt-scorched

Flavor: rancid; loss of flavor

Texture: thickening or thinning of gravy; gravy could separate or become pasty; potatoes could become goeey/thicker; potatoes could clump

UNIQUE EXAMINATION/TEST PROCEDURES: None.