
* MONOGRAPH: MCW/LRP 10

ITEM: Turkey Tetrazzini, Cooked, Dehydrated (TTD)
(132 gm brick pack)

NSN: 8940-01-467-1878

ITEM SPECIFICATION: PCR-T-002

APPROXIMATE CALORIC VALUE: 565 Kilocalories (PRIMARY)

DEHYDRATED CHARACTERISTICS:

APPEARANCE: Yellow dry powdered matrix, 1/4" curly egg noodles, diced/pieces dark grey- brown turkey, diced asparagus, green beans or peas.

ODOR: Mild poultry seasonings, chicken broth, vegetables, starchy.

FLAVOR: Salty, poultry, vegetables

TEXTURE: Powdery sauce mix, dry brittle components*, very dry mouth-feel.

REHYDRATED CHARACTERISTICS:

APPEARANCE: Yellowish moderately thick sauce, 1/4" curly egg noodles, diced/pieces dark grey- brown turkey, sliced/diced asparagus, green beans or peas.

ODOR: Mild poultry seasonings, chicken broth, vegetables, starchy

FLAVOR: Poultry, vegetables, cream sauce, salty

TEXTURE: Creamy moderately thick sauce, slightly chewy-dry meat, tender vegetables.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Dehydrated and rehydrated: Darkening or loss of color of noodles, sauce, meat and vegetables.

ODOR: Dehydrated and rehydrated: Cardboard, oxidized, rancid, scorched, burnt, sour.

FLAVOR: Dehydrated and rehydrated: Cardboard, oxidized, rancid, scorched, burnt, sour,

TEXTURE: Dehydrated: Hard, tacky, or crystalline meat and vegetables, case hardened noodles. Rehydrated: Unrehydrated product, increased dryness of meat, mushy

noodles, excess water.

***SPECIAL NOTES: Some ingredients such as rice, pasta or bacon may not be freeze dehydrated and will not easily crush to powder.**