

Item: **Chicken chunks, white, cooked (Type VI)**

Document: **CID A-A-20352, Chicken Chunks, White, Cooked, Canned or in Flexible Pouches**

Approximate Caloric Value Per Serving: **179** Component Classification: **Primary**

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

Item Characteristics

Appearance: Various sizes of discernible whole muscle cooked white chicken chunks.
Exterior color: light tan.
Interior color: light tan to pale pink.
Broth: golden translucent color.

Odor: Mild heat processed cooked chicken.

Flavor: Mild heat processed cooked chicken, and may possess a slightly salty taste.

Texture: Tender and moist, but firm. Not dry, tough, or mushy.

Possible Deteriorative Changes

Appearance: Not a discernible whole muscle cooked white chicken chunk, excessive browning, dry.

Odor: Burnt, scorched, rancid, sour, warmed over.

Flavor: Burnt, scorched, rancid, sour, warmed over.

Texture: Dry, tough, mushy.

Unique Examination/Test Procedures

Immediately upon opening the container, the chicken chunks may appear pink in color which will fade to a light tan cooked chicken color after exposure to room air (atmospheric oxygen) for 10-15 minutes.

Special Notes

NA