

25 September 2009
NSN: 8940 01 545 1765

* MONOGRAPH NO: FS3-12

(BMB)

Item: **Beef, Moist Cured/Kippered, Chopped and formed, Strips, Barbeque [Variety A, Type II, Style a, Class 1, Flavor (c)]**

Document: **CID A-A-20298 Beef and Turkey Snacks, Cured and PKG & QAP**

Approximate Caloric Value Per Serving: **75** Component Classification: **Secondary**

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

Item Characteristics

Appearance: Dark reddish brown to dark brown surface color with a slightly paler interior. Slightly uneven, slightly glossy, fibrous and leathery exterior surface.

Odor: Dried beef, salty, cured, barbeque spice and smoky.

Flavor: Dried beef, salty, cured, barbeque spice and smoky.

Texture: Firm, tender to bite, chewy, fibrous and leathery.

Possible Deteriorative Changes

Appearance: Very dark brown, black surface and interior color, dry interior, increased exterior oiliness.

Odor: Burnt beef, scorched, artificial smoke, rancid, very low barbeque odor.

Flavor: Burnt, sour, bitter, rancid, metallic, low barbeque flavor.

Texture: Mealy chew down, very soft, dry, crumbly, grainy, or very tough, firm and chewy/leathery.

Unique Examination/Test Procedures

Product shall be vacuum packed in foil.

Special Notes:

First Strike Ration (FSR®) contains 2 servings, 1 barbeque and 1 teriyaki strip are packaged together.