

Item: **Beef, moist cured/kippered, chopped and formed, bites, smoked**

Document: **A-A-20298, Meat and Poultry Snacks, Cured and PKG&QAP**

Approximate Caloric Value Per Serving: **90**

Component Classification: **Secondary**

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

Item Characteristics

Appearance: Beef bites have a dark reddish-brown surface color with a medium reddish-brown interior color and a dried, moderately wrinkled exterior surface with a whole muscle appearance.

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

Flavor: Dried beef, salty, cured, smoky, and slightly sweet.

Texture: Tender to bite and fibrous; not excessively dry or not excessively mealy.

Possible Deteriorative Changes

Appearance: Darkened exterior and interior. Excessively oily.

Odor: Burnt, scorched beef, rancid, sour. Low smoke odor.

Flavor: Burnt, scorched, rancid, sour, bitter, metallic. Low smoke flavor.

Texture: Increased chewiness or hardening. Slightly oily mouthfeel.

Unique Examination/Test Procedures

N/A

Special Notes

N/A