Item:     **Chicken burrito bowl**

Document:     **PCR-C-088, Chicken Burrito Bowl (Chicken with Brown Rice, Beans, and Vegetables), Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving:   **280**          Component Classification:  **Primary**

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

## Item Characteristics

**Appearance:**
Mixture of cooked whole muscle chicken meat, brown rice, pinto beans, corn, tomatoes, and green chilies with taco seasoning.
Chicken: Pieces (natural proportions, not from log product), off-white to tan color (may be a reddish-brown color from taco seasoning), at least 65 percent by weight of the cooked chicken pieces not less than 3/4 inches in any one dimension.
Brown rice: Distinct long grains, parboiled, light to medium tan color.
Pinto beans: Reddish-brown color, practically free of broken, mashed beans or loose skins.
Corn: Whole kernel, yellow color.
Tomatoes: 3/4 inch dices, red color.
Green chilies: Green colored dices.

**Odor:**
Cooked chicken, brown rice, pinto bean, corn, tomato, mild green chilies, and mild taco seasoning.

**Flavor:**
Cooked chicken, brown rice, pinto bean, corn, tomato, mild green chilies, and mild taco seasoning.

**Texture:**
Chicken: Moist, tender.
Brown rice: Moist, slightly soft to slight firm.
Pinto beans: Slightly soft to slightly firm.
Corn: Slightly firm exterior, tender interior.
Tomatoes: Soft, tender.
Green chilies: Soft, tender.

## Possible Deteriorative Changes

**Appearance:**   Excessive darkening of chicken, rice, pinto beans and vegetables.

**Odor:**   Scorched, sour, bitter, rancid, metallic. Loss of spice.

**Flavor:**   Scorched, sour, bitter, rancid, metallic. Loss of spice.

**Texture:**
Chicken: Dry, rubbery, stringy or chewy.
Rice: Dry, excessively firm or mushy.
Pinto beans: Excessively mushy or firm.
Corn: Excessively firm or mushy.
Tomatoes, green chilies: Overly soft.

## Unique Examination/Test Procedures
N/A

## Special Notes
N/A