

Item: **Chicken Burrito Bowl (Chicken with Rice, Beans and Vegetables)**

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

Approximate Caloric Value Per Serving: **190** Component Classification: **Primary**

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

Item Characteristics

Uniform mixture of cooked whole muscle chicken meat dices, rice, pinto beans, corn kernels, diced tomatoes and green chilies with taco seasoning.
Chicken: Whole muscle chicken meat dices, cooked chicken color.
Rice: Off-white color, distinct long grains, a glossy sheen.
Appearance: Pinto beans: Reddish-brown color, practically free of broken, mashed beans or loose skins.
Corn: Whole kernel, a cooked yellow corn color.
Tomatoes: ¾ inch dices, a cooked red tomato color.
Green chilies: Dices, a cooked green chili color.

Odor: Cooked chicken, cooked rice, cooked pinto beans, cooked corn, cooked tomatoes and mild green chilies with mild taco seasoning.

Flavor: Cooked chicken, cooked rice, cooked pinto beans, cooked corn, cooked tomatoes and mild green chilies with mild taco seasoning.

Texture: Chicken: Moist, tender, cooked whole muscle chicken meat texture.
Rice: Moist, slightly soft to slightly firm.
Pinto beans: Slightly soft to slightly firm.
Corn: Slightly firm exterior, tender interior.
Tomatoes, 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

11 March 2016
NSN: **8940-01-650-9564** (CBB)

NA

* **MONOGRAPH M2C1** *
