Date: 15 March 2021
NSN: **8970-01-691-4800 (MSRB)**

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MONOGRAPH NO: **M2A16**
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Item: **Mexican Style Rice and Bean Bowl**

Document: **PCR-M-017, Mexican Style Rice and Bean Bowl, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **250**   Component Classification: **Primary**

Estimated Shelf Life: **3 years at 80°F**

Item Characteristics

Appearance: Uniform mixture of brown rice, pinto beans, black beans, corn kernels, diced tomatoes, green chilies, onions and taco seasoning.
Brown rice: Distinct rice grains, glossy sheen, light to medium tan color; may have a golden reddish-brown color from absorbed sauce.
Pinto beans: reddish-brown color. Black beans: dark brown to black color and may have a purplish hue. Practically free of broken beans, mashed beans, or loose skins.
Corn: Whole kernel, cooked yellow corn color.
Tomatoes: 3/4 inch dices, cooked red tomato color.
Green chilies: Dices, cooked green chili color.
Onions: Cooked, translucent onion pieces.

Odor: Cooked brown rice, cooked pinto beans, cooked black beans, cooked corn, cooked tomatoes, cooked mild green chilies, and cooked onion with mild to moderate taco seasoning.

Flavor: Cooked brown rice, cooked pinto beans, cooked black beans, cooked corn, cooked tomatoes, cooked mild green chilies, and cooked onion with mild to moderate taco seasoning.

Texture: Brown rice: Cooked brown rice shall be moist and shall be slightly soft to slightly firm.
Beans: Cooked pinto and black beans shall be tender and slightly soft to slightly firm.
Corn: Cooked corn shall have a slightly firm exterior with a tender interior.
Cooked tomatoes, green chilies and onion: Soft and tender.

Possible Deteriorative Changes

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

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

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

Texture: Rice: Dry, excessively firm or mushy. Pinto/black beans: Excessively firm or mushy.
Corn: Excessively firm or mushy. Tomatoes, green chilies: Overly soft.

Unique Examination/Test Procedures N/A
Special Notes N/A