

Item: **Beef, Shredded, in barbecue sauce**

Document: **PCR-B-057, Beef, Shredded, in Barbecue Sauce, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **300** Component Classification: **Primary**

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

### Item Characteristics

Appearance: Uniform mixture of cooked shredded beef in a barbecue sauce.  
Beef: Whole muscle beef with visible natural striated muscle fiber structure.  
Sauce: Reddish-brown color, opaque, smooth, and glossy.

Odor: Beef: Cooked beef seasoned with barbecue sauce.  
Sauce: Smoky, sweet and sour barbecue.

Flavor: Beef: Cooked beef seasoned with barbecue sauce.  
Sauce: Smoky, sweet and sour barbecue.

Texture: Beef: Firm, tender, not excessively dry. Natural striated muscle fiber structure breaks apart with ease.  
Sauce: Smooth and moderately thick.

### Possible Deteriorative Changes

Appearance: Sauce: Excessively darkened sauce, oil separation, excessively thick or thin sauce.

Odor: Loss of smoky, sweet and sour barbecue.

Flavor: Scorched, bitter, excessive loss of smoky, sweet and sour barbecue.

Texture: Beef: Rubbery or dry.  
Sauce: Excessively thick, dry and/or pasty.

### Unique Examination/Test Procedures

NA

### Special Notes

NA