
* **MONOGRAPH NO: M2J**

ITEM: Chicken Stew (CST)

NSN: 8940-01-224-5457 **ITEM SPECIFICATION:** PCR-C-0006
MIL-C-44209

APPROX CALORIC VALUE: 250 kilocalories (PRIMARY)

CHARACTERISTICS OF ITEM :

Appearance: Sauce: Creamy tan, moderately thick, with specks of spices throughout. Chicken: Small dices of pink-red chicken (see Special Notes). Vegetables: White potatoes, bright orange carrots, olive green peas.

Odor: Cooked / canned chicken, spicy, cooked/canned vegetables

Flavor: Cooked/canned chicken, cooked/canned vegetables of the types indicated above, moderately spiced cooked/canned chicken broth

Texture : May vary depending on the type of chicken utilized to prepare the dices (i.e., from formed chicken logs versus from pulled chicken meat) (see Special Notes). Dices from formed chicken logs may be slightly dry and somewhat rubbery while dices from pulled chicken meat tend to be slightly to moderately chewy/stringy. Vegetables tend to be soft (but should not be mushy). Sauce smooth and moderately thick.

DEFECTS LIKELY TO OCCUR:

Appearance: Overall appearance becomes moderately darkened.

Odor: Scorched, old, stale chicken.

Flavor: Scorched, old, stale chicken.

Texture : Sauce excessively thick or thin. Chicken excessively tough, stringy, chewy

UNIQUE EXAMINATION / TEST PROCEDURES: None

SPECIAL NOTES: The item specification allows for the use of either pulled chicken that has been diced prior to pouch filling or diced chicken from formed chicken logs. Diced chicken made from formed and cooked logs will normally appear as discernible dices (i.e., approximately 75% by weight). Pulled chicken that has been diced will appear significantly more ragged than discernible dices made from chicken logs. Texture of carrots and peas maybe soft (LAW item specification) but should not be mushy.