

Item: **Pizza Slice, Pepperoni**

Document: **MIL-DTL-32541, Pizza Slice, Shelf Stable, For Operational Rations**

Approximate Caloric Value Per Serving: **290** Component Classification: **Primary**

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

**Item Characteristics**

General: Square or rectangular shape and may have a crust edge; even distribution of visible sauce, cheese shreds and pepperoni dices.  
Pizza crust: Slightly dense and a uniform cell structure; No compression streaks.  
Crust bottom surface: Docker holes; no excessive flour dusting; off-white to golden-brown color.  
Appearance: Interior Crumb: Off-white color, may have some partial sauce absorption.  
Sauce: Reddish-orange color; may contain visible flecks of herbs and spices.  
Cheese: Partially melted; off-white to light golden-tan color.  
Pepperoni: Reddish-brown color.

General: Cooked tomato, cheese, pepperoni and Italian seasoning.  
Odor: Cheese: Mild mozzarella.  
Pepperoni: Slightly spicy pepperoni beef.

General: Cooked tomato, cheese, pepperoni and Italian seasoning, may have mild heat.  
Flavor: Pizza crust: Slightly sweet sourdough.  
Cheese: Mild mozzarella.  
Pepperoni: Slightly spicy pepperoni beef.

Pizza crust: Not excessively dry, crumbly or excessively moist or gummy; slightly dense and a uniform cell structure.  
Texture: Sauce: Tomato paste-like consistency.  
Cheese: Slightly soft to slightly firm.  
Pepperoni: Slightly soft to slightly firm.

**Possible Deteriorative Changes**

Appearance: Darkened or brown pizza crust. Cracked or dry, crumbly crust. Darkened sauce or cheese. Brown to black pepperoni. Excessive migration of sauce into crust.  
Odor: Stale, oxidized, rancid, scorched. Loss of pepperoni or Italian seasoning.  
Flavor: Sour, bitter, oxidized, scorched, rancid. Loss of pepperoni or Italian seasoning.  
Texture: Dry, crumbly or gummy crust. Excessively hard cheese or pepperoni.

**Unique Examination/Test Procedures:**

N/A

**Special Notes:**

This product should contain one intact oxygen scavenger. If defects such as oxidized or rancid odors exist, they are likely due to package failure or the absence of an oxygen scavenger. Some bleeding of pizza sauce into the

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pizza crust is normal but may increase over time.

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\* **MONOGRAPH M2P1** \*  
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