Date: 18 February 2021
NSN: **8940-01-691-5078   (PCP)**

****
MONOGRAPH NO: M2P2
****

Item: **Pizza Slice, Cheese (Type I)**

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

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

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

Item Characteristics

Appearance:	General: Square or rectangular shape and may have a crust edge; even distribution of visible sauce, and cheese shreds. 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. 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.
Odor:	General: Cooked tomato, cheese and Italian seasoning. Cheese: Mild mozzarella.
Flavor:	General: Cooked tomato, cheese and Italian seasoning. Pizza crust: Slightly sweet and sourdough. Cheese: Mild mozzarella.
Texture:	Pizza crust: Not excessively dry, crumbly or excessively moist or gummy; slightly dense and a uniform cell structure. Sauce: Tomato paste-like consistency. Cheese: Slightly soft to slightly firm.

Possible Deteriorative Changes

Appearance:	Darkened or brown pizza crust. Cracked or dry, crumbly crust. Darkened sauce or cheese. Excessive migration of sauce into crust.
Odor:	Stale, oxidized, rancid, scorched. Loss of Italian seasoning.
Flavor:	Sour, bitter, oxidized, scorched, rancid. Loss of Italian seasoning.

Texture: Dry, crumbly or gummy crust. Excessively hard cheese.

Unique Examination/Test Procedures
NA

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 pizza crust is normal but may increase over time.