

Item: **Spaghetti with Beef and Sauce**

Document: **PCR-S-002, Spaghetti with Beef and Sauce, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **241** Component Classification: **Primary**

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

Item Characteristics

- Appearance: Beef: Finely ground beef with a cooked ground beef color.
 Spaghetti: Approximately 2.0 inches in length, off white to light tan color.
 Sauce: Opaque, reddish-brown color.

- Odor: Cooked spaghetti and beef in a moderately spiced, tomato based, Italian-style sauce.

- Flavor: Cooked spaghetti and beef in a moderately spiced, tomato based, Italian-style sauce.

- Texture: Beef: Moist and tender.
 Spaghetti: Slightly soft to slightly firm, not pasty.
 Sauce: Moderately thick.

Possible Deteriorative Changes

- Appearance: Moderately darkened sauce, excessively oiling off of fat; excessive thick or thin sauce.

- Odor: Scorched, bitter, sour.

- Flavor: Scorched, bitter, sour, excessive loss of spice or tomato flavor.

- Texture: Sauce: Excessively thick or thin. Pasta: Excessively soft or mushy.

Unique Examination/Test Procedures: If upon opening, the characteristics described above are not apparent when the product is cold, heat the product in boiling water or in a sauce pan for several minutes and inspect it for condition. After heating, the appearance should approximate that described above. NOTE: Even though heating will allow the true product characteristics to be seen, the product must also be serviceable in the unheated state.

Special Notes: Pasta that has a soft texture is characteristic of this item just as it is with commercially produced canned spaghetti.

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