

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: **415**

Component Classification: **Primary**

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

Item Characteristics

Cooked spaghetti and ground beef in a tomato sauce.
Spaghetti: Enriched, solid cylindrical shape, off-white to light tan color, approximately 2.0 inches in length.
Beef: Ground, brown cooked beef color (may have a reddish color from the sauce).
Sauce: Opaque, red to reddish-brown color (may contain flecks of herbs and spices).

Odor: Cooked spaghetti and ground beef in an Italian seasoned tomato sauce.

Flavor: Cooked spaghetti and ground beef in an Italian seasoned tomato sauce.

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

Possible Deteriorative Changes

Appearance: Moderately darkened sauce, excessively oiling off of fat; excessively 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 or oiling off. 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 saucepan 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.