

Item: **Tuscan Style Lentils**

Document: **PCR-T-017, Tuscan Style Lentils, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **270** Component Classification: **Primary**

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

**Item Characteristics**

Mixture of cooked red lentils, garbanzo beans, spinach, carrots, and onions in a tomato-based sauce.

Appearance: Red lentils: Cooked golden yellow color red lentils.  
Garbanzo beans: Cooked light tan color garbanzo beans.  
Spinach: Cooked dark green color spinach pieces.  
Carrots: Cooked orange color carrot pieces.  
Onions: Cooked translucent white to off-white color onion pieces.  
Sauce: Glossy, semi-translucent, moderately thick, and a golden orange-red color.

Odor: Cooked savory tomato, garlic, onion, red lentil, garbanzo bean, carrot, spinach, and Italian seasoning.

Flavor: Cooked savory tomato, garlic, onion, red lentil, garbanzo bean, carrot, spinach, and Italian seasoning.

Texture: Red lentils: Soft and tender.  
Garbanzo beans: Firm and tender with a slightly creamy to slightly grainy interior.  
Spinach: Soft.  
Carrots and onions: Slightly soft to slightly firm.  
Sauce: Moderately thick.

**Possible Deteriorative Changes**

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Appearance: Excessive darkening of lentils, garbanzo beans and vegetables.

Odor: Scorched, sour, bitter, rancid, metallic. Loss of spice.

Flavor: Scorched, sour, bitter, rancid, metallic. Loss of spice

Texture: Lentils: Dry, excessively firm or mushy. Garbanzo beans: Excessively firm or mushy.  
Carrots: Extremely soft or mushy. Spinach: dry, tough. Sauce: Pasty or thin.

**Unique Examination/Test Procedures:** N/A

**Special Notes:** N/A