

Item: **White Vegetarian Chili**

Document: **PCR-W-003, White Vegetarian Chili (Green Chile Peppers, Textured Pea Protein, Black Beans, Corn, and Quinoa), Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **240** Component Classification: **Primary**

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

Item Characteristics

Mixture of cooked green chile peppers, textured pea protein, black beans, corn, and quinoa in a green chile-based sauce.

Appearance: Green chile peppers: Cooked green color chile pepper pieces.
Textured pea protein: Cooked beige to light brown color pea protein crumbles of irregular size and shape and with a cooked natural ground meat appearance.
Black beans: Cooked dark brown to black color beans, practically free of broken/mashed beans and loose skins.
Corn: Cooked yellow color whole kernels.
Quinoa: Cooked off-white to light beige color quinoa (may have color from the sauce).
Sauce: Glossy, semi-translucent, moderately thick, and a golden tan color.

Odor: Cooked mild pea protein.

Flavor: Cooked pea protein, black bean, corn, green chile pepper, quinoa, cayenne pepper, cumin, and savory flavor, and elicits a sensation of mild to moderate heat.

Texture: Green chile peppers: Tender pieces.
Textured pea protein: Slightly firm and slightly chewy.
Black beans: Slightly soft to slightly firm.
Corn: Slightly soft to slightly firm.
Quinoa: Soft and tender.
Sauce: Moderately thick.

Possible Deteriorative Changes

Appearance: Darkening of product. Sauce excessively thick or thin.

Odor: Scorched, sour, beany, grassy, musty. Loss of spice.

Flavor: Scorched, sour, cardboard, musty, bitter. Loss of spice.

Texture: Textured pea protein: Rubbery, dry, or excessively grainy.
Black beans and Corn: Excessively mushy or firm.
Quinoa: Excessively sticky, clumpy, or mushy.
Sauce: Excessively thick or thin.

Unique Examination/Test Procedures: N/A

Special Notes: N/A