Date: 9 November 2018 NSN: **8970-01-675-4198** (BGB)

Item: Beef Goulash (Beef with brown rice, spinach, carrots, tomatoes and smoked paprika)

Document: PCR-B-060, Beef Goulash (Beef with brown rice, spinach, carrots, tomatoes and smoked paprika), Packaged in a Flexible Pouch, Shelf Stable

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

Estimated Shelf Life: 3 years at 80°F

Item Characteristics

Appearance:	Uniform mixture of cooked whole muscle beef strips, brown rice, spinach, carrots and tomatoes.
	Beef: Reddish-brown cooked beef strips of random widths and lengths; may have grill marks.
	Rice: Long grain, parboiled brown rice. Light to medium tan color, may have a reddish- orange color from absorbed sauce; distinct rice grains with a glossy sheen. Spinach: Cooked, dark green color; discernible wilted pieces. Carrots: Cooked discernible orange pieces. Tomatoes: Cooked red tomato color; discernible dices. Sauce: Semi-translucent, reddish-orange color, moderately thick.
Odor:	Cooked beef, cooked brown rice, cooked spinach, cooked carrot, cooked tomato and moderate smoked paprika.
Flavor:	Cooked beef, cooked brown rice, cooked spinach, cooked carrot, cooked tomato and moderate smoked paprika.
Texture:	Beef: Moist and tender. Rice: Moist and slightly soft to slightly firm. Spinach: Soft. Carrots: Tender, slightly soft to slightly firm. Tomatoes: Tender, slightly soft to slightly firm. Sauce: Moderately thick.
Possible Deter	iorative Changes
Appearance:	Excessive darkening of beef, rice, spinach, carrots and/or sauce. Excessively broken up beef strips.
Odor:	Scorched, sour, rancid, bitter, metallic. Diminished cooked tomato and/or smoked paprika odor.
Flavor:	Scorched, sour, rancid, bitter, metallic. Lacking cooked tomato and/or smoked paprika flavor.
Texture:	Beef: dry, hard or rubbery. Rice: dry, excessively firm or mushy. Spinach: Dry or tough Carrots: dry, excessively firm or mushy. Tomatoes: excessively mushy.



Sauce: Excessively thin or thick and/or gelatinous.

Unique Examination/Test Procedures

<u>Special Notes</u> None