

Date: September 17, 2010
NSN: **8915-01-588-9887** (PAG)

MONOGRAPH: M3A

Item: **Potatoes, Au Gratin, Flexible Pouch**

Document: **PCR-P-048, Potatoes, Au Gratin, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **170** Component Classification: **Primary**

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

Item Characteristics

Cooked sliced potatoes uniformly distributed throughout a cheese sauce.

Appearance: Potatoes: random size, slices not less than 3/16 inch in thickness, an off-white color, a minimum of 5 intact potato slices with minimum dimensions of 1.5 inches in length by 1 inch in width throughout the slice.
Cheese sauce: creamy, smooth, homogenous, moderately thick, a light yellow-orange color.

Odor: Cooked potatoes in a cheese sauce.

Flavor: Cooked potatoes in a cheese sauce.

Texture: Potatoes: slightly firm and tender.
Cheese sauce: creamy, smooth, homogenous, moderately thick.

Possible Deteriorative Changes

Appearance: Thickened or curdled cheese sauce, browning of sauce and/or potato slices, separation of sauce, excessively thick or thin sauce.

Odor: Scorched milk odor, rancid.

Flavor: Retorted cheese flavor, musty potato slices, rancid, scorched milk.

Texture: Potatoes: excessively firm or mushy.
Sauce: excessively thick or gummy, separated and/or pasty.

Unique Examination/Test Procedures

NA

Special Notes

NA