

Item: **Santa Fe Style Rice and Beans**

Document: **PCR-S-019, Santa Fe Style Rice and Beans, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **210** Component Classification: **Primary**

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

Item Characteristics

Appearance: Rice: Enriched, parboiled, long grain, milled rice, off white color, distinct grains, rice may have color from absorbed sauce.
Beans: Cooked bean color, practically free of broken beans, mashed beans, or loose skins.
Corn: Whole kernel, cooked yellow corn color.
Green chili: Dices, cooked green chili color.
Black olive: Slices, black color.
Red bell pepper: Dices, cooked red pepper color.
Sauce: Glossy, opaque, medium yellow orange color.

Odor: Cooked rice with beans, cheese, and mild to moderate green chili seasoning and spices.

Flavor: Cooked rice with beans, cheese, and mild to moderate green chili seasoning and spices.

Texture: Rice: Moist, slightly soft to slightly firm.
Beans and corn: Slightly soft to slightly firm.
Green chilies, black olives, and red bell peppers: Tender.
Sauce: Moderately thick.

Possible Deteriorative Changes

Appearance: Sauce thick, grainy and/or separated (oiling off). Sauce moderately darkened or browned.

Odor: Scorched milk, sour milk, rancid, bitter. Low spice and/or pungency.

Flavor: Scorched milk, sour milk, rancid, bitter. Low spice and/or pungency.

Texture: Excessively soft rice, beans, and vegetables. Sauce grainy and excessively thick.

Unique Examination/Test Procedures

NA

Special Notes

If upon opening, the above characteristics are not apparent when product is cold, heat the product in boiling water or in a saucepan for several minutes before inspection. The product must be serviceable in the cold and heated state.

Over time the sauce will be absorbed by the rice causing the product to become pastier and the rice to

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become softer.