

02 August 2006

NSN: 8920-01-525-3622; (MRE) 8920-01-529-6603 (UGR)

\* MONOGRAPH NO: M3G

Item: **Tortillas** (TOR)

Document: **PCR-T-008, Tortillas, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **110**

Component Classification: **Primary**

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

### **Item Characteristics**

Appearance: Off white in color with small tan to amber spots randomly dispersed on the thin, round, wheat flour tortilla surface.

Odor: Cooked wheat flour, slightly sweet. May be slightly sour.

Flavor: Cooked wheat flour, slightly sweet, slightly sour. The tortillas may have a slightly uncooked wheat dough flavor.

Texture: Soft, pliable, and slightly chewy. The tortillas shall be easily separable.

### **Possible Deteriorative Changes**

Appearance: Darkened.

Odor: Rancid, sour.

Flavor: Rancid, sour.

Texture: Dry, not pliable. Cracks or breaks when unfolded.

### **Unique Examination/Test Procedures**

NA

### **Special Notes**

For MRE and FSR, this product is two tortillas (folded in half) and oxygen scavenger packet(s) per pouch. For UGR-H&S, this product is 36 tortillas (packed flat in two stacks of 18 tortillas) and oxygen scavenger packet(s). Some slight sticking together is normal. Sticking together so that a large part of one tortilla comes off on the other or tears when separated should constitute unserviceability. This product should contain an oxygen scavenger packet. If defects such as oxidized or rancid odors exist, they are likely due to package failure or the absence of an oxygen scavenger.