

Date: 21 December 2021
NSN: 8920-01-691-4844 (TORW)

MONOGRAPH : M3G2

Item: **Whole grain, Flavor 3**

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

Approximate Caloric Value Per Serving: **220** Component Classification: **Primary**

Estimated Shelf Life: **3 years at 80°F**

Item Characteristics

Appearance: Light to medium tan color with brown flecks typical of whole grain flour. Thin, round and easily separable. The tortillas may have small tan to amber spots (less than one inch) randomly dispersed on the surface.

Odor: Cooked whole grain wheat flour, slightly sweet, slightly sour.

Flavor: Cooked whole grain wheat flour, slightly sweet, slightly sour and slightly bitter. May have a slightly uncooked wheat dough flavor.

Texture: Soft, pliable, and slightly chewy.

Possible Deteriorative Changes

Appearance: Darkened.

Odor: Rancid, sour.

Flavor: Rancid, sour.

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

Unique Examination/Test Procedures

N/A

Special Notes

For Type I this product is two tortillas (folded in half) and oxygen scavenger packet(s) per pouch.
For Type II this product is 50 tortillas (packed flat in two stacks of 25 tortillas) and oxygen scavenger(s) per pouch.