

Item: **Buffalo Style Chicken**

Document: **PCR-B-065, Buffalo Style Chicken, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **160**                      Component Classification: **Primary**

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

**Item Characteristics**

Appearance:            Chicken: Cooked whole muscle off-white to light tan color chicken breast meat pieces and shreds and may have a reddish-orange color from the sauce.  
                              Sauce: Glossy, semi-translucent, moderately thick, and a reddish-orange color.

Odor:                    Cooked chicken, moderate cayenne pepper, vinegar sour, buttery.

Flavor:                 Cooked chicken, moderate cayenne pepper, vinegar sour, buttery, and shall elicit a sensation of mild to moderate heat.

Texture:                Chicken: Moist and tender.  
                              Sauce: Smooth and moderately thick.

**Possible Deteriorative Changes**

Appearance:          Darkened chicken and sauce. Sauce separated and oiling-off.

Odor:                    Loss of odor, scorched, off dairy note.

Flavor:                 Loss or strengthening of heat intensity, denatured protein.

Texture:                Dry, stringy chicken pieces, separated or oiling-off of sauce.

**Unique Examination/Test Procedures:**

N/A

**Special Notes:**

N/A