

Item: **Thai Style Red Curry with Chicken, Brown Rice, and Vegetables**

Document: **PCR-T-016, Thai Style Red Curry with Chicken, Brown Rice, and Vegetables, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **240** Component Classification: **Primary**

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

Item Characteristics

Mixture of cooked whole muscle chicken breast meat, brown rice, and vegetables in a Thai style red curry sauce.
Chicken: Cooked whole muscle off-white to light tan color chicken breast meat pieces.
Rice: Distinct grains of light to medium tan color brown rice. May have a golden orange color from the sauce.
Carrots: Orange color dices.
Tomatoes: Red color pieces.
Bell peppers: Green and red bell pepper pieces.
Sauce: Glossy, semi-translucent, smooth, slightly thick, and a golden orange color.

Appearance: Cooked chicken, brown rice, carrot, bell pepper, and tomato with a mild to moderate red curry, coconut cream, ginger, and garlic.

Odor: Cooked chicken, brown rice, carrot, bell pepper, and tomato with a mild to moderate red curry, coconut cream, ginger, and garlic; shall elicit a sensation of mild to moderate heat.

Flavor: Chicken: Moist and tender.
Rice: Moist and slightly soft to slightly firm.
Vegetables: Soft and tender.
Sauce: Smooth, slightly creamy, slightly thick.

Texture:

Possible Deteriorative Changes

Appearance: Excessive darkening of chicken, rice and vegetables. Sauce separated, curdled or oiling-off.

Odor: Scorched, sour, bitter, oxidized, metallic, loss of spice.

Flavor: Scorched, sour, bitter, oxidized, metallic, loss of spice.

Texture: Chicken: Dry, rubbery, stringy, or chewy.
Rice: Dry, excessively firm, or mushy.
Vegetables: Excessively mushy.

Unique Examination/Test Procedures:

N/A

Special Notes:

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(TSC)

MONOGRAPH MG25-024

N/A