

Item: **Cuban Style Beef Picadillo**

Document: **PCR-C-094, Cuban Style Beef Picadillo, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **340**

Component Classification: **Primary**

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

**Item Characteristics**

Mixture of cooked ground beef, potatoes, carrots, peas, black olives, raisins, and tomatoes in a Cuban style sauce.

Appearance: Beef: Ground beef pieces of irregular size and shape, brown cooked beef color, natural cooked ground beef appearance.  
Potatoes: Off-white color dices (may have skins).  
Carrots: Orange color dices.  
Peas: Cooked green color.  
Olives: Slices, black color, free of pits.  
Raisins: Whole, medium to dark brown color.  
Tomatoes: Red color pieces.  
Sauce: Glossy, moderately thick, medium reddish-brown color (may contain flecks of herbs and spices).

Odor: Cooked ground beef, potato, carrot, pea, olive, raisin and tomato in a mild to moderate savory and sweet Cuban style seasoned sauce.

Flavor: Cooked ground beef, potato, carrot, pea, olive, raisin and tomato in a mild to moderate savory and sweet Cuban style seasoned sauce.

Texture: Ground beef: Moist and tender pieces.  
Potatoes, Carrots, Peas, Raisins, Tomatoes: Slightly soft, tender.  
Olives: Slightly firm.  
Sauce: Smooth, moderately thick.

**Possible Deteriorative Changes**

Appearance: Moderate darkening of sauce. Sauce excessively thick or thin. Some oiling-off.

Odor: Scorched, loss of odor, low or no Cuban style seasoning, oxidized beef.

Flavor: Loss or strengthening of Cuban style seasoning, denatured protein, oxidized beef, strong metallic note.

Texture: Sauce excessively thick or thin. Vegetables and fruit extremely soft and mushy.

**Unique Examination/Test Procedures:**

N/A

**Special Notes:** N/A