

Item: **Macaroni and cheese, cooked, dehydrated**

Document: **PCR-M-019, Macaroni and Cheese, Cooked, Dehydrated, Packaged in a Boil-In-Bag (BIB)**

Approximate Caloric Value Per Serving: **235** Component Classification: **Primary**

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

**Item Characteristics**

Dehydrated product: Cooked elbow macaroni in a cheddar cheese sauce powder.  
Elbow macaroni: Enriched, elbow shaped, off-white to light tan color. May have a yellow-orange color from the sauce powder.  
Cheddar cheese sauce: Light to medium yellow-orange color, free-flowing powder.  
May contain some clumps.

Appearance: Rehydrated product: Elbow macaroni in a cheddar cheese sauce.  
Elbow macaroni: Discernible, off-white to light tan color. May have a yellow-orange color from the sauce.  
Cheddar cheese sauce: Light to medium yellow-orange color, slightly smooth and moderately thick.

Odor: Dehydrated product: Cooked macaroni and cooked dairy.  
Rehydrated product: Cooked macaroni and mild cheddar cheese.

Flavor: Rehydrated product: Cooked macaroni and mild cheddar cheese.

Texture: Dehydrated product: No wet or soft spots indicating incomplete dehydration.  
Rehydrated product: Elbow macaroni slightly soft to slightly firm.  
Cheddar cheese sauce: Creamy and moderately thick.

**Possible Deteriorative Changes**

Appearance: Dehydrated and rehydrated product: Excessive darkening or loss of color of sauce.

Odor: Dehydrated product: Burnt, sour macaroni and dairy.  
Rehydrated product: Burnt, sour, oxidized macaroni and dairy.

Flavor: Dehydrated product: Burnt, sour macaroni and dairy.  
Rehydrated product: Burnt, sour, oxidized macaroni and dairy.

Texture: Dehydrated product: Very hard clumps of cheese sauce.  
Rehydrated product: Elbow macaroni hard, not rehydrated.  
Cheddar cheese sauce: Separated, clumpy.

**Unique Examination/Test Procedures:** N/A

**Special Notes:** N/A