

Date: 20 July 2017
NSN: 8940-01-537-0628 (BRG)

* MONOGRAPH 1A16

Item: **Beef, Roasted with Gravy**

Document: **PCR-B-046A, Beef, Roasted with Gravy, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **275** Component Classification: **Primary**

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

Item Characteristics

Appearance: Beef: Chunks practically free of visible surface fat and visually exhibit natural muscle shred structure. A medium to dark brown exterior color and a light to medium brown interior color; may have some interior pinkish brown areas.
Gravy: Medium to dark brown color with a glossy sheen. Shall be slightly to moderately thick and may contain slight amount of roasted beef fines.

Odor: Roasted beef in a beef broth based gravy seasoned with salt, onion, garlic and black pepper.

Flavor: Roasted beef in a beef broth based gravy seasoned with salt, onion, garlic and black pepper.

Texture: Beef: Moist and tender, not mushy. May have pull apart muscle fibers.
Gravy: Smooth and slightly to moderately thick.

Possible Deteriorative Changes

Appearance: Beef: Dark, dry
Gravy: Oily separation, gravy very thin or very thick; very dark brown.

Odor: Sour, rancid, scorched

Flavor: Sour, rancid, scorched

Texture: Beef: Dried out
Gravy: May become lumpy or separate or become excessively thick

Unique Examination/Test Procedures

Special Notes