

15 January 20
NSN: 8970E00118373

Date: 21 December 2020
NSN: 8940-01-692-4464 (BFF)

MONOGRAPH 1A17

Item: **Beef Fajita Filling**

Document: **PCR-B-062, Beef Fajita Filling, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **145** Component Classification: **Primary**

Estimated Shelf Life: **3 years at 80°F**

Item Characteristics

Mixture of cooked whole muscle beef strips with cooked red and yellow bell peppers, onions and green jalapenos.

Appearance: Beef: Medium brown cooked beef color, shall have grill marks. At least 60 percent beef strips by weight shall be not less than 1/2 inch in width and 1-1/2 inches in length and 1/2 to 1-1/8 inch in thickness.

Peppers: Cooked, distinct strips with a red and yellow bell pepper color.

Onions: Cooked, distinct, translucent strips.

Jalapenos: Cooked, distinct, green slices.

Broth: Translucent golden brown color without excessive surface oil.

Odor: Moderate cooked beef and bell pepper.

Flavor: Moderate cooked, grilled beef in a seasoned broth with moderate cooked bell pepper and onion and may have slight jalapeno flavor with a mild sensation of heat.

Texture: Beef: Moist and tender.
Vegetables: Tender.
Broth: Thin.

Possible Deteriorative Changes

Appearance: Beef: Excessive darkening, excessively broken up beef strips.
Sauce: Excessive darkening, thick and/or gelatinous.

Odor: Scorched, heat stressed, diminished cooked beef and bell pepper.

Flavor: Scorched, heat stressed, low or lacking cooked beef, bell pepper and onion.

Texture: Beef: Dry, hard.
Vegetables: Extremely soft and mushy.
Sauce: Excessively thick and/or gelatinous.

Unique Examination/Test Procedures

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N/A

Special Notes

N/A