

Date: 9 November 2018
NSN: 8910015377541

23 November 2018
NSN: **8910-01-537-7541 (EMP)**

MONOGRAPH NO. 1A1C1

Item: **Egg Mix, Reduced Cholesterol, Pasteurized, Uncooked, Dehydrated, Packaged in a Boil-In-Bag (BIB)**

Document: **PCR-E-017, Egg Mix, Reduced Cholesterol, Pasteurized, Uncooked, Dehydrated, Packaged in a Boil-In-Bag (BIB)**

Approximate Caloric Value Per Serving: **190** Component Classification: **Primary**

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

Item Characteristics

Appearance: Dehydrated, reduced cholesterol egg mix: Free flowing homogenous mixture and light yellow in color.
Rehydrated and cooked eggs: Cooked scrambled eggs, light yellow in color, with no color foreign to the product.

Odor: Dehydrated egg mix: Egg mix, free from foreign odors.
Rehydrated and cooked eggs: Cooked scrambled eggs with butter.

Flavor: Rehydrated and cooked eggs: Cooked scrambled eggs with butter.

Texture: Dehydrated egg mix: No lumps that cannot be broken apart under light pressure.
Rehydrated and cooked eggs: Moist and tender, cooked scrambled eggs.

Possible Deteriorative Changes

Appearance: Dehydrated egg mix: Darkened color. Lumps do not fall apart under light pressure.
Rehydrated and cooked eggs: Undissolved lumps.

Odor: Dehydrated and rehydrated egg mix: Rancid, stale, oxidized, bitter, soapy, scorched, cardboard, sulfur or other objectionable odors.

Flavor: Dehydrated and rehydrated egg mix: Rancid, stale, oxidized, bitter, soapy, scorched, cardboard, sulfur or other objectionable flavors.

Texture: Dehydrated egg mix: Clumps excessively, not readily dissolved upon mixing or cooking.
Rehydrated and cooked eggs: Undissolved lumps, excessively grainy.

Unique Examination/Test Procedures

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Prepare as instructed on label. Break up scrambled eggs with whisk until smaller curds are attained.

Special Notes

N/A