

Date: 20 July 2017
NSN: 8940-01-504-4273 (TLP)

* MONOGRAPH 1A1G

Item: Turkey Sausage Links in Brine (Heat and Serve)

Document: PCR-T-006A

Approximate Caloric Value Per Serving: **202** Component Classification: **Primary**

Estimated Shelf Life: 80 Degrees F: 36 m
100 Degrees F: 6 m

Item Characteristics

Appearance: Light to medium brown color and a grilled or browned exterior surface.

Odor: Cooked poultry with a slight odor of sausage seasoning and slight sage.

Flavor: Cooked poultry with moderate salt, black pepper, sage and other sausage seasonings.

Texture: Medium grind turkey, moist, and moderately firm.

Possible Deteriorative Changes

Appearance: Darkening or discoloration, dried out appearance.

Odor: Off, rancid, scorched odors or loss of odor.

Flavor: Off, rancid, scorched flavors or some loss of flavor.

Texture: Dry, tough, rubbery, or softening.

Unique Examination/Test Procedures

None

Special Notes

Polymeric Tray is designed to yield 18 portions of 4 sausage links each.