

Date: 20 July 2017
NSN: 8905-01-455-3547 (PSL)

* MONOGRAPH 1B4

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

Document: PCR-P-015A

Approximate Caloric Value Per Serving: 319

Component Classification: Primary

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

Item Characteristics

Appearance: Medium brown color with a grilled or browned exterior surface.

Odor: Cooked pork with a slight odor of sausage seasoning and black pepper.

Flavor: Cooked pork with moderate sausage seasoning and black pepper.

Texture: Medium grind pork, moist and moderately firm.

Possible Deteriorative Changes

Appearance: Darkening or discoloration, dried out appearance.

Odor: Rancid, loss of sausage seasoning odor.

Flavor: Rancid, some loss of sausage seasoning or old cooked pork flavor.

Texture: Links may become dry, rubbery, or mushy meat.

Unique Examination/Test Procedures

None

Special Notes

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