

Item: **Chicken Breast in Gravy**

Document: **PCR-C-032A, Chicken Breast in Gravy, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **160** Component Classification: **Primary**

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

Item Characteristics

Appearance: Chicken: Boneless half breasts of whole muscle white chicken meat, off-white to light tan cooked chicken color and may have grill marks.
 Gravy: Smooth, semi-translucent light tan to golden tan color and may contain flecks of herbs and spices.

Odor: Chicken: Moderate roasted chicken.
 Gravy: Slight to moderate chicken broth, may be seasoned with herbs and spices.

Flavor: Chicken: Moderate roasted chicken.
 Gravy: Slight to moderate chicken broth, may be seasoned with herbs and spices.

Texture: Chicken: Moist and tender and may have pull apart muscle fiber tendencies representative of whole muscle chicken.
 Gravy: Smooth and slightly to moderately thick.

Possible Deteriorative Changes

Appearance: Chicken: Darkening pink interior, dark.
 Gravy: Darkening, separation.

Odor: Sour, scorched, rancid, oxidized.

Flavor: Sour, scorched, rancid, oxidized.

Texture: Chicken: Rubbery, tough, or dry.
 Gravy: Lumpy, separate, or excessively thick.

Unique Examination/Test Procedures

Special Notes