

Item: **Cajun Style Chicken Breast Dices with Andouille Chicken Sausage in Sauce**
Document: **PCR-C-089, Cajun Style Chicken Breast Dices with Andouille Chicken Sausage in Sauce, Packaged in a Polymeric Tray, Shelf Stable**
Approximate Caloric Value Per Serving: **150** Component Classification: **Primary**
Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Uniform mixture of cooked whole muscle chicken breast meat dices with cooked sliced Andouille chicken sausage rounds in a Cajun spiced sauce with pieces of cooked vegetables.

Appearance: Chicken breast dices: A tan cooked chicken breast color.
Andouille chicken sausage: A reddish-brown color.
Sauce: Semi-translucent, glossy, a dark reddish-brown color; shall contain pieces of cooked diced tomatoes, red and green bell peppers, celery and onion.

Odor: Cooked moderate bell pepper, cooked tomato, Cajun spice, slight garlic and onion.

Flavor: Cooked chicken, cooked Andouille chicken sausage, moderate Cajun spice, bell pepper, celery, onion and garlic.

Texture: Chicken: Moist and tender; cooked whole muscle chicken meat texture.
Andouille chicken sausage: Medium grind, cohesive and shall be slightly firm.
Sauce: Slightly thick with pieces of cooked vegetables.

Possible Deteriorative Changes

Appearance: Chicken: Darkened chicken.
Sauce: Dark, oiling off of sauce.

Odor: Burnt, loss of spice.

Flavor: Burnt, sour, off notes.

Texture: Chicken: Dry.
Sauce: Oiling off, excessively thick.

Unique Examination/Test Procedures

N/A

Special Notes

None