
* MONOGRAPH: MCW/LRP 03

ITEM: Beef Teriyaki with Rice, Cooked, Dehydrated (BTD)
(170 gm brick pack)

NSN: 8940-01-467-1899

ITEM SPECIFICATION: PCR-B-017

APPROXIMATE CALORIC VALUE: 682 Kilocalories (PRIMARY)

DEHYDRATED CHARACTERISTICS:

APPEARANCE: Powdered brown colored sauce mixture, ¼"- ½" medium brown diced beef pieces, medium-long- grain off-white rice with smooth surface, diced/pieces red pepper, peapods, sliced water chestnuts, mushroom pieces, peanut halves and pineapple pieces.

ODOR: Beef, rice, vegetables, teriyaki, faint fishy.

FLAVOR: Beef, rice, vegetables, teriyaki

TEXTURE: Powdery sauce mixture, dry brittle components*, very dry mouth-feel.

REHYDRATED CHARACTERISTICS:

APPEARANCE: Dark brown teriyaki sauce, ¼" - ½" medium brown diced beef pieces, medium- long-grain off-white rice, diced/pieces red pepper, peapods, sliced water chestnuts, mushroom pieces, peanut halves and pineapple pieces.

ODOR: Beef, rice, vegetables, teriyaki.

FLAVOR: Beef, rice, vegetables, teriyaki.

TEXTURE: Moist-tender beef, slightly soft-slightly firm rice and vegetables, crunchy peanuts and water chestnuts, soft pineapple and moderately thick sauce.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Dehydrated and rehydrated: Darkening or loss of color of sauce, rice, beef and vegetables.

ODOR: Dehydrated and Rehydrated: Cardboard, oxidized, stale, rancid, grassy, loss of spice, scorched, burnt, and strong fishy.

FLAVOR: Dehydrated and rehydrated: Cardboard, oxidized, rancid, scorched, burnt, loss of spices, grassy, rancid peanuts.

TEXTURE: Dehydrated: Very hard, tacky components. Rehydrated: Unrehydrated product, slight crystalline chewy dry beef, hardening of rice, excess water.

***SPECIAL NOTES: Some ingredients such as rice, pasta or bacon may not be freeze dehydrated and will not easily crush to powder.**