
*MONOGRAPH: MCW/LRP 04

ITEM: Chicken and Rice, Dehydrated, Cooked (CRD)

NSN: 8940-01-387-7896 (140 gm mixing bag) ITEM SPECIFICATION: PCR-C-025

8940-00-926-9230 (4 ox poly bag) ITEM SPECIFICATION: PCR-C-025

8940-01-467-1887 (143 gm Brickpack pouch) ITEM SPECIFICATION: PCR-C-025

APPROXIMATE CALORIC VALUE: 657 Kilocalories (PRIMARY)

DEHYDRATED CHARACTERISTICS:

APPEARANCE: Powdered cream-yellow colored sauce mixture, beige to tan diced chicken pieces (natural proportion color), short grain rice with smooth surface, dice/pieces red pepper and/or orange - red pimentos.

ODOR: Chicken; starchy, mild seasonings

FLAVOR: Chicken, rice, salty, mild spices, mild vegetables.

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

REHYDRATED CHARACTERISTICS:

APPEARANCE: Yellow sauce, beige to tan diced chicken pieces (natural proportion color), cream colored short grain rice, dice/pieces red pepper and/or orange - red pimentos.

ODOR: Cooked chicken, rice, vegetables, mild seasoning,

FLAVOR: Chicken, rice, salty, mild spices, mild vegetables.

TEXTURE: Moderately thick sauce, soft - firm rice grains, tender - chewy chicken, tender vegetables, slight oily film.

DEFECTS LIKELY TO OCCUR:

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

ODOR: Dehydrated and Rehydrated: Cardboard, oxidized, stale, rancid, scorched, burnt, old fowl.

FLAVOR: Dehydrated and rehydrated: Cardboard, oxidized, rancid, scorched, burnt, loss of spice, old fowl, starchy

TEXTURE: Dehydrated: Very hard, tacky components.

Rehydrated: Unrehydrated product, chewy, dry chicken, excess water.

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