
* MONOGRAPH: MCW/LRP 08

ITEM: Egg, Scrambled with Bacon, Cooked, Dehydrated (EBD)

**NSN: 8940-01-386-4077
(255 gm multiserve)**

ITEM SPECIFICATION: PCR-E-001

**8940-01-386-4061
(75 gm single serve)**

ITEM SPECIFICATION: PCR-E-001

APPROXIMATE CALORIC VALUE: 378 Kilocalories (PRIMARY)

DEHYDRATED CHARACTERISTICS:

APPEARANCE: Yellow colored cooked egg pieces, medium brown small bacon pieces/bits.

ODOR: Scrambled egg with cooked bacon.

FLAVOR: Scrambled egg with cooked bacon.

TEXTURE: Discernable pieces of egg and bacon in a powdered mixture, dry brittle components*, very dry mouth-feel.

REHYDRATED CHARACTERISTICS:

APPEARANCE: Pale yellow, slightly foamy spongy egg curds, small reddish-brown bacon pieces.

ODOR: Cooked egg, smoked bacon.

FLAVOR: Cooked, dehydrated egg, smoked bacon, salty, low sulfur.

TEXTURE: Soft, moist, spongy egg curds, tender-crunchy bacon pieces, slight syneresis.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Dehydrated and rehydrated: Darkening or loss of color of egg and bacon.

ODOR: Dehydrated and Rehydrated: Sulfur, loss of smoked bacon, rancid.

FLAVOR: Dehydrated and rehydrated: Sulfur, bland, bitter, grassy, rancid, oxidized

TEXTURE: Dehydrated: Very hard, tacky components.

Rehydrated: Unrehydrated product, hardening of egg and ham, excessive syneresis.

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