

2 June 2008

NSN: 8935-01-564-6097

(SCD)

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\* MONOGRAPH NO: MCW/LRP 12

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Item: **Seafood Chowder, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable**

Document: **PCR-S-017, Seafood Chowder, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **548 cal for 126 grams** Component Classification: **Primary**

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

**Item Characteristics**

**Dehydrated:** A mixture of cooked clams, potatoes, Pacific shrimp and celery in a milk-based white sauce that has been dehydrated. Tan to light brown clam pieces, off-white potato dices, light orange-pink Pacific shrimp, and light to medium green celery pieces are discernable. Free from glazed surface areas or dark colored cores.

Appearance: **Rehydrated:** A mixture of cooked clams, potatoes, Pacific shrimp and celery in a thick, milk-based white sauce typical of a product that has been frozen and reheated.  
Clams: Discernable pieces, tan to light brown color.  
Potatoes: Discernable dices, off white color.  
Shrimp: Identifiable, a light orange-pink with off-white color.  
Celery: Discernable pieces, light to medium green color.  
Sauce: Cream to off-white color, thick and smooth.

Odor: **Dehydrated:** Cooked, dehydrated milk and potato with low to moderate seafood.  
**Rehydrated:** Moderate seafood, cooked milk and potato.

**Dehydrated:** N/A

Flavor: **Rehydrated:** Moderate seafood, cooked milk and potato with a moderate flavor of blended salt, onion, celery, and spice.

**Dehydrated:** Fully dehydrated, no soft or wet spots.

**Rehydrated:** Fully rehydrates within ten minutes.

Texture: Clams: Moderately chewy.  
Potatoes: Slightly soft to slightly firm.  
Shrimp: Tender and slightly fibrous.  
Sauce: Thick and creamy.

**Possible Deteriorative Changes**

Appearance: **Dehydrated and rehydrated:** Darkening or graying of sauce and potatoes. Loss of color in shrimp and celery. Rehydrated sauce pasty and extremely thick.

Odor: **Dehydrated and rehydrated:** Old milk/dairy, burnt, cardboard, old fish.

Flavor: **Dehydrated and rehydrated:** Old fish, burnt/scorched, old dairy, loss of herb, celery and onion flavor.

Texture: **Dehydrated:** Hard or crystalline seafood pieces.  
**Rehydrated:** Tough or dry seafood, unrehydrated ingredients, very thick pasty sauce.

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**Unique Examination/Test Procedures**

N/A

**Special Notes:** Some ingredients such as potatoes may not be freeze dehydrated and will not easily crush into a powder or take several minutes longer to rehydrate. After rehydration time, however, there shall be no hard cores.