

Item: **Chili Macaroni with Beef** (CMB)
Document: **PCR-C-073, Chili Macaroni with Beef, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable**
Approximate Caloric Value Per Serving: **580 cal per 136 grams** Component Classification: **Primary**
Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Dehydrated: A mixture of ground beef, macaroni, and kidney beans, in a tomato-based chili sauce that has been dehydrated. No glazed surface area more than 0.5 inch in any dimension, and no dark color core in any dimension.
Beef: Cooked, freeze-dehydrated, medium brown color.
Macaroni: Elbow shaped, light tan to off-white color.
Kidney beans: Light or dark red class; practically free of broken beans, mashed beans, or loose skins.
Sauce: Tomato-based, orangish-brown to a reddish-brown color, may have flecks of herbs and spices.

Appearance: **Rehydrated:** A mixture of ground beef, macaroni, and red kidney beans, in a tomato-based chili sauce typical of a product that has been frozen and reheated.
Beef: Distinct pieces typically produced by a 3/8 inch machine setting, medium brown color.
Macaroni: Discernable, light cream to off-white elbow shaped.
Kidney beans: Practically free of broken beans, mashed beans, or loose skins.
Sauce: Orangish-brown to reddish-brown color, may have flecks of herbs and spices.

Odor: **Dehydrated:** Cooked, dehydrated kidney beans, macaroni, chili spice blend, and beef.
Rehydrated: Cooked, chili spice tomato sauce, macaroni, beef and kidney bean.

Flavor: **Rehydrated:** Cooked, chili spice tomato sauce, macaroni, beef and kidney bean.

Dehydrated: Fully dehydrated, no wet or soft spots.
Rehydrated: Product fully rehydrates within ten minutes.

Texture: **Beef:** Moist and tender.
Macaroni: Slightly soft to slightly firm.
Kidney beans: Tender and slightly firm.
Sauce: Moderately thick.

Possible Deteriorative Changes

Appearance: **Dehydrated and rehydrated:** Orange-grey color to sauce, darkening, thickening of whole product, pasty, broken elbow pasta, darkened ground meat.

Odor: **Dehydrated and rehydrated:** Low odor, loss of chili odor, musty, cardboard, fishy.

Flavor: **Dehydrated and rehydrated:** Low spice identity, cardboard flavor, bitter or sour notes, oxidized or rancid, grassy or barnyard tomato, scorched or burnt flavors.
Dehydrated: Hard, tacky or crystalline meat or tomato sauce.
Texture: **Rehydrated:** Un-rehydrated product, dry or tough meat, tough pasta, hard core in beans, mushy, poor rehydration, excess water.

Unique Examination/Test Procedures

NA

Special Notes: Some ingredients such as pasta may not be freeze dehydrated and will not easily crush into a powder when dry or will take several minutes longer to rehydrate. Beans may not rehydrate completely but shall not have a hard core. Typically the interior of dehydrated (freeze dried) kidney beans will be soft and easily crushed with finger pressure.