

2 June 2008

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(RCMS)

* MONOGRAPH NO: MCW/LRP 14

Item: **Rice and Chicken, Mexican Style, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable**

Document: **PCR-R-011, Rice and Chicken, Mexican Style, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **630 cal per 153 grams** Component Classification: **Primary**

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

Item Characteristics

Dehydrated: A mixture of cooked kidney beans, brown rice, medium to light tan chicken pieces, dark brown to black olive pieces, and sweet green and red pepper pieces in a tomato-based sauce that has been dehydrated. Free from glazed surface areas or dark colored cores.

Kidney beans: Light or dark red class; practically free of broken beans, mashed beans or loose skins.

Brown rice: Instant, enriched, parboiled, whole grain, light brown to tan color.

Sauce: Tomato-based, reddish-orange color, may contain flecks of herbs and spices.

Appearance: **Rehydrated:** A mixture of kidney beans, brown rice, chicken pieces, black olive pieces, and sweet green and red pepper pieces in a Mexican style tomato-based sauce typical of a product that has been frozen and reheated.

Kidney beans: Practically free of broken beans, mashed beans or loose skins.

Brown rice: Distinct rice grains, a light brown to tan color.

Chicken: Minimum 60 percent white meat, distinct pieces, a medium to light tan color.

Black olives: Dark brown to black pieces.

Sweet green and red peppers: Dull green and bright red pieces.

Sauce: Reddish-orange color may contain flecks of herbs and spices.

Odor: **Dehydrated:** Cooked, dehydrated kidney beans, brown rice, chicken, black olives, and sweet green and red peppers in a Mexican style tomato-based sauce.

Rehydrated: Cooked beans, brown rice, chicken, black olives, and sweet green and red peppers in a Mexican style tomato based sauce.

Dehydrated: N/A

Flavor: **Rehydrated:** Cooked beans, brown rice, chicken, black olives, and sweet green and red peppers in a spicy, Mexican style tomato based sauce. Seasonings include at least turmeric, cumin, paprika, and peppers.

Dehydrated: Fully dehydrated, no wet or soft spots.

Rehydrated: Product fully rehydrates within ten minutes.

Texture: Kidney beans: tender and slightly firm, may be slightly dry inside.

Brown rice: moist, slightly soft to slightly firm.

Chicken: moist and tender.

Possible Deteriorative Changes

Appearance: **Dehydrated and rehydrated:** Orange-grey color to sauce, darkening, loss of color in tomato based sauce, rice pieces not distinct or mushy appearance, dark chicken pieces, thick and pasty.

Odor: **Dehydrated and rehydrated:** Low odor, loss of distinctive Mexican spice, musty, cardboard, and fishy.

Flavor: **Dehydrated and rehydrated:** Low spice identity, cardboard flavor, bitter or sour notes, oxidized or rancid, grassy or barnyard tomato, scorched or burnt.

Texture: **Dehydrated:** Hard, tacky or crystalline meat and tomato.
Rehydrated: Unrehydrated product, dry or tough chicken pieces, rehydration poor/excess water, mushy rice.

Unique Examination/Test Procedures

N/A

Special Notes: Some ingredients such as rice may not be freeze dehydrated and will not easily crush into a powder. 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.