

Item: **Rotini with Cheese sauce, Chicken, Tomatoes and Asparagus, Cooked, Dehydrated**

Document: **PCR-R-015, Rotini with Cheese Sauce, Chicken, Tomatoes and Asparagus, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **600** Component Classification: **Primary**

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

Item Characteristics

Dehydrated: Mixture of rotini pasta, chicken, tomatoes, and asparagus in a white cheese sauce that has been dehydrated. Off-white to light tan rotini pasta. Cooked, dehydrated off-white to light tan pieces of whole muscle white meat chicken, dark orange to dark red tomato pieces, green to olive green exterior with an off white to light tan interior asparagus pieces. Dehydrated, off white, free flowing powder cheese sauce.

Appearance: Rehydrated: Mixture of cooked rotini pasta, cooked chicken, cooked tomatoes, and cooked asparagus in a cheese sauce typical of a product that has been frozen and reheated. Cooked and rehydrated off white to light tan rotini pasta, light to medium tan whole muscle white meat chicken in distinct pieces, dark orange tomato pieces, green to olive green exterior and off white to light tan interior asparagus pieces, off white to light tan cheese sauce.

Odor: Dehydrated: Parmesan and Romano cheese.
Rehydrated: Characteristic of frozen and rehydrated pasta, cooked chicken, cooked tomatoes, cooked asparagus, garlic, and chicken broth in a Parmesan and Romano cheese sauce.

Flavor: Rehydrated: Characteristic of frozen and rehydrated pasta, cooked chicken, cooked tomatoes, cooked asparagus, garlic, and chicken broth in a Parmesan and Romano cheese sauce.

Texture: Dehydrated: No wet or soft spots.
Rehydrated: Slightly soft to slightly firm rotini pasta, moist and tender chicken, tender tomato pieces, slightly firm and fibrous asparagus pieces, moderately thin cheese sauce.

Possible Deteriorative Changes

Appearance: Dehydrated and rehydrated: Darkening, loss of color to sauce, pasta, asparagus, and tomatoes.

Odor: Dehydrated and Rehydrated: Cardboard, oxidized, rancid, scorched, burnt, sour.

Flavor: Dehydrated and Rehydrated: Cardboard, oxidized, rancid, scorched, burnt, sour.

Texture: Dehydrated: Very hard, tacky, crystalline chicken, case hardened pasta.
Rehydrated: Unrehydrated product, chewy, dry chicken, tomatoes, and asparagus, mushy pasta, excess water.

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*MONOGRAPH NO: MCW/LRP 16

Unique Examination/Test Procedures
NA.

Special Notes

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