

Date: 19 August 2020
NSN: 8940-01-613-1418

Date: 8 December 2020
NSN: 8940-01-613-1418 (PSD)

MONOGRAPH NO. MCW/LRP 17

Item : **Breakfast skillet (hash brown potatoes and scrambled eggs mixed with pork sausage, bell peppers and onions), Cooked, Dehydrated, Shelf Stable, Brickpack Pouch (Style I, Flavor 1)**

Document : **PCR-B-053A, Breakfast skillet (hash brown potatoes and scrambled eggs mixed with meat or poultry sausage, bell peppers and onions), Cooked, Dehydrated, Shelf Stable, Packaged in a Boil-In-Bag (BIB) or Brickpack Pouch**

Approximate Caloric Value Per Serving: **480**

Component Classification: **Primary**

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

Item Characteristics

Dehydrated product: Cooked, dehydrated hash brown potato shreds with an off-white to light cream exterior and interior; medium yellow egg pieces; light to medium brown pork sausage pieces; green and red to reddish-orange diced bell pepper; white to off-white onion pieces.

Appearance: Rehydrated product: Mixture of cooked hash brown shreds, cooked egg pieces, cooked pork sausage pieces, green and red pepper dices, and onion pieces typical of a product that has been frozen and reheated. Cooked, rehydrated off-white hash brown shreds; light to medium-yellow egg pieces; light to medium brown pork sausage pieces 1/4 to 3/4 inch in length; diced green pepper; orange to reddish-orange diced red pepper; off-white onion pieces.

Odor: Dehydrated product: Smoked, cooked dehydrated eggs, and cooked pork sausage. Rehydrated product: Smoked; characteristic of frozen and reheated cooked hash brown potatoes, cooked eggs, cooked pork sausage with green and red bell peppers, and onions.

Flavor: Rehydrated product: Smoked; characteristic of frozen and reheated cooked hash browns, cooked eggs, cooked pork sausage with green and red bell peppers, and onions.

Texture: Dehydrated product: Dehydrated with no wet or soft spots indicating incomplete dehydration. Rehydrated product: Fully rehydrated; moist and tender hash browns, eggs, and pork sausage; soft and tender green and red bell peppers, and onions.

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Possible Deteriorative Changes

Appearance: Dehydrated and rehydrated: Darkening or loss of color of egg, hash brown potato shreds, sausage and vegetables.

Odor: Dehydrated and Rehydrated: Sulfur, loss of smoked, rancid, cardboard.

Flavor: Dehydrated and rehydrated: Sulfur, bland, bitter, grassy, rancid, oxidized.

Texture: Dehydrated: Very hard, tacky components. Rehydrated: Unrehydrated product, hardening of egg and sausage, potatoes and vegetables, excessive syneresis.

Unique Examination/Test Procedures

This product is vacuum packaged. Inspect for “inadequate vacuum” by firmly grasping the edges of the package and attempting to pull or stretch the material away from the product for a short time. A pouch with adequate vacuum will return to its original shape when pressure is released. If vacuum is adequate the product will not move easily within the pouch.

Special Notes

Rehydrate according to package instructions.