

Item: **Adobo Rice and Chicken, Mexican Style, Cooked, Dehydrated**

Document: **PCR-A-006, Adobo Rice and Chicken, Mexican Style, Cooked, Dehydrated,  
Packaged in a Stand Up Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **580** Component Classification: **Primary**

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

### Item Characteristics

Appearance: Dehydrated product: Mixture of off-white colored long grain parboiled white rice, light to medium brown pinto beans, off-white to light tan whole muscle fibrous chicken pieces, light to medium tan cauliflower florets and pieces, white to off-white onion pieces and green zucchini slices covered in a free-flowing, light to medium orange brown colored sauce powder with tomato pieces and flecks of herbs and spices.  
Rehydrated product: Mixture of off-white colored distinct long grain white rice grains, light to medium brown pinto beans, off-white to light tan distinct whole muscle chicken pieces (may have color from sauce), light to medium tan cauliflower florets and pieces, translucent white to off-white onion pieces and green zucchini slices in an orange brown colored sauce with tomato pieces and flecks of herbs and spices.

Odor: Dehydrated product: Mild to moderate tomato, cumin, and chili spice.  
Rehydrated product: Cooked moderate Mexican style adobo chili spice, cumin, white rice, tomato, pinto bean, chicken, cauliflower, onion, and zucchini.

Flavor: Rehydrated product: Cooked moderate Mexican style adobo chili spice, cumin, white rice, tomato, pinto bean, chicken, cauliflower, onion, zucchini and shall elicit a sensation of moderate heat.

Texture: Dehydrated product: No wet or soft spots indicating incomplete dehydration.  
Rehydrated product: Fully rehydrated within twelve minutes, moist and slightly soft to slightly firm white rice, slightly soft to slightly firm pinto beans (may be slightly dry inside), moist and tender chicken breast meat pieces with a cooked whole muscle chicken breast meat texture; soft and tender cauliflower florets and pieces, onion pieces; and zucchini slices.

### Possible Deteriorative Changes

Appearance: Dehydrated and rehydrated product: Excessive darkening or loss of color of sauce, rice, chicken, or vegetables.

Odor: Dehydrated and rehydrated product: Cardboard, oxidized, stale, rancid, scorched, burnt, old fowl.

Flavor: Dehydrated and rehydrated product: Cardboard, oxidized, rancid, scorched, burnt, old fowl, bitter vegetables, loss of spice.

Texture: Dehydrated product: Very hard, tacky components.  
Rehydrated product: Unrehydrated product, chewy, dry, or mushy chicken, mushy or tough vegetables, excessive syneresis.

### Unique Examination/Test Procedures

N/A

### Special Notes

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\* MONOGRAPH: MCW/LRP 01A  
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N/A