

Item: **Chicken and Biscuit Dumplings with Vegetables, Cooked, Dehydrated**

Document: **PCR-C-092, Chicken and Biscuit Dumplings with Vegetables, 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 cooked off-white to light brown color biscuit dumplings (bottoms may be slightly darker in color), off-white to tan fibrous chicken pieces, green peas, orange carrot dices, white to off-white onion pieces covered in an off-white to light tan, free-flowing chicken broth-based sauce powder with flecks of herbs and spices.
Rehydrated product: Mixture of off-white to light brown color biscuit dumplings (bottoms may be slightly darker in color), off-white to tan distinct chicken pieces, green peas, orange carrot dices, white to off-white onion pieces in a smooth, glossy, semi-translucent off-white to light yellow color chicken broth-based sauce with flecks of herbs and spices.

Odor: Dehydrated and rehydrated product: Savory chicken broth and poultry seasoning.

Flavor: Rehydrated product: Cooked buttermilk biscuit dumpling, chicken, pea, carrot, onion and savory chicken broth with poultry seasoning.

Texture: Dehydrated product: No wet or soft spots indicating incomplete dehydration.
Rehydrated product: Fully rehydrated within twelve minutes, slightly doughy with slightly dry center biscuit dumplings, moist and tender cooked chicken meat, soft and tender vegetables, smooth and thick sauce.

Possible Deteriorative Changes

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

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 01B

N/A