

Item: **Homestyle Chicken Noodle Casserole, Cooked, Dehydrated**

Document: **PCR-H-016, Homestyle Chicken Noodle Casserole, Cooked, Dehydrated, Packaged in a Stand Up Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **640** Component Classification: **Primary**

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

Item Characteristics

Dehydrated product: Mixture of cooked off-white to pale yellow fine egg noodles, off-white to tan color fibrous chicken pieces, grayish-brown mushroom pieces, red pimento pieces, green colored bell pepper and celery pieces covered in an off-white to light tan, free-flowing chicken broth-based sauce powder with flecks of herbs and spices.

Appearance: Rehydrated product: Mixture of cooked off-white to pale yellow color distinct egg noodle strips that readily separate, off-white to tan color distinct chicken pieces, grayish-brown color mushroom pieces, red color pimento pieces, green color bell pepper and celery pieces in a smooth, glossy, semi-translucent, off-white to light yellow chicken broth-based sauce with flecks of herbs and spices.

Odor: Dehydrated product: Savory chicken broth.
Rehydrated product: Savory chicken broth.

Flavor: Rehydrated product: Cooked egg noodle, chicken, mushroom, mild pimento, green bell pepper and celery in a mild savory chicken broth with slight dairy and slight white pepper.

Texture: Dehydrated product: No wet or soft spots indicating incomplete dehydration.
Rehydrated product: Fully rehydrated within twelve minutes, slightly soft to slightly firm egg noodles, moist and tender cooked chicken meat, soft and tender vegetables, smooth and moderately thick sauce.

Possible Deteriorative Changes

Appearance: Dehydrated and rehydrated product: Excessive darkening or loss of color of sauce, 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

N/A