

Item: **Chicken Fajita Bowl (Chicken with rice, black beans, and vegetables in a fajita sauce), Cooked, Dehydrated**
Document: **PCR-C-091, Chicken Fajita Bowl (Chicken with rice, black beans, and vegetables in a fajita sauce), Cooked, Dehydrated, Packaged in a Stand Up Pouch, Shelf Stable**
Approximate Caloric Value Per Serving: **610** Component Classification: **Primary**
Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Dehydrated product: Mixture of off-white colored long grain white rice, off-white to light tan fibrous whole muscle chicken pieces, green and red bell pepper strips (may have grill marks), dark brown to black colored black beans (may have a purplish hue), white to off-white onion pieces, yellow whole corn kernels; covered in a light tan to medium golden brown free-flowing fajita sauce powder with flecks of herbs and spices. The finished product may be a light tan to medium golden brown color from the sauce powder.
Rehydrated product: Mixture of off-white colored distinct long grain white rice grains, off-white to light tan whole muscle chicken pieces (may have color from sauce), green and red bell pepper strips (may have grill marks), dark brown to black color black beans (may have a purplish hue), translucent white to off-white onion pieces, and yellow whole corn kernels in a slightly glossy, semi-translucent medium golden brown colored fajita sauce with flecks of herbs and spices.

Odor: Dehydrated and rehydrated product: Moderate smoked fajita seasoning and bell pepper.
Rehydrated product: Cooked moderate white rice, chicken, black bean, bell pepper, onion, corn, moderate smoked fajita seasoning and shall elicit a sensation of mild to 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, moist and tender chicken breast meat pieces with a cooked whole muscle chicken breast meat texture, slightly soft to slightly firm black beans, soft and tender bell pepper strips and onion pieces, slightly firm exterior and tender interior whole corn kernels.

Possible Deteriorative Changes

Appearance: Dehydrated and Rehydrated: Excessive darkening or loss of color of sauce, chicken, or vegetables.

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

Flavor: Dehydrated and Rehydrated: Cardboard, oxidized, rancid, scorched, burnt, old fowl, bitter vegetables, loss of spice.
Dehydrated product: Very hard, tacky components.

Texture: Rehydrated product: Unrehydrated product, chewy, dry, or mushy chicken, mushy or tough vegetables, excessive syneresis.

Unique Examination/Test Procedures

N/A

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(CFB)

* MONOGRAPH MCW/LRP 01D

Special Notes

N/A