Date: 30 August 2022
NSN: 8940-01-467-1894   (STD)

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*MONOGRAPH: MCW/LRP 02
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Item: **Beef Stroganoff with Noodles, Cooked, Dehydrated**

Document: **PCR-B-016, Beef Stroganoff, Cooked, Dehydrated, Packaged in a Stand Up Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **600**   Component Classification: **Primary**

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

Item Characteristics

Appearance:
Dehydrated product: Mixture of off-white to pale yellow fine egg noodles, medium brown ground beef pieces, grayish-brown mushroom pieces, off-white onion pieces covered in a light to medium tan free-flowing sauce powder.
Rehydrated product: Mixture of off-white to pale yellow distinct egg noodle strips that readily separate, medium brown distinct ground beef pieces, grayish-brown mushroom pieces, translucent white to off-white onion pieces in a semi-translucent, glossy, and light tan sauce.

Odor:
Dehydrated product: Sour cream and cooked beef.
Rehydrated product: Cooked egg noodle, ground beef, mushroom and onion in a sour cream based sauce.

Flavor:
Rehydrated product: Cooked egg noodle, ground beef, mushroom and onion in a sour cream based sauce.

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 ground beef pieces, slightly soft and tender vegetable pieces, smooth and moderately thick sauce.

Possible Deteriorative Changes

Appearance: Dehydrated and Rehydrated: Darkening or loss of color of noodles, sauce, meat.

Odor:
Dehydrated: Cardboard, oxidized, rancid, scorched, burnt, sour, fishy.
Rehydrated: Cardboard, oxidized, rancid, scorched, burnt, sour.

Flavor:
Dehydrated and Rehydrated: Cardboard, oxidized, rancid, scorched, burnt, loss of spice.

Texture:
Dehydrate: Very hard, tacky, crystalline beef, case hardened noodles.
Rehydrated: Unrehydrated product, chewy, dry beef and mushrooms, mushy noodles, excess water.

Unique Examination/Test Procedures
N/A
Special Notes
N/A