

Date: 1 September 2022  
NSN: 8940-01-386-4061 (SED)

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\* MONOGRAPH : MCW/LRP 08  
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Item: **Scrambled Eggs with Uncured Bacon, Cooked, Dehydrated**

Document: **PCR-E-001, Eggs, Scrambled, Cooked, Dehydrated, Packaged in a Stand Up Pouch, Shelf Stable (Type I)**

Approximate Caloric Value Per Serving: **410** Component Classification: **Primary**

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

**Item Characteristics**

Appearance: Dehydrated product: Light to medium yellow colored scrambled egg pieces with reddish-brown bacon pieces.  
Rehydrated product: Light to medium yellow colored scrambled egg pieces with reddish-brown bacon pieces.

Odor: Dehydrated product: Slight smoked egg.  
Rehydrated product: Cooked, moderate smoked egg and bacon.

Flavor: Rehydrated product: Cooked, moderate smoked egg and bacon.

Texture: Dehydrated product: No wet or soft spots indicating incomplete dehydration.  
Rehydrated product: Fully rehydrated within twelve minutes, moist and tender eggs and may be slightly spongy, tender, and slightly chewy bacon.

**Possible Deteriorative Changes**

Appearance: Dehydrated and Rehydrated: Darkening or loss of color of egg and bacon.

Odor: Dehydrated and Rehydrated: Sulfur, loss of smoked bacon and egg, rancid, cardboard.

Flavor: Dehydrated and Rehydrated: Sulfur, bland, bitter, grassy, rancid, oxidized.

Texture: Dehydrated: Very hard, tacky egg and bacon pieces.  
Rehydrated: Unrehydrated product, hardening of egg and bacon, excessive syneresis.

**Unique Examination/Test Procedures**

N/A

**Special Notes**

N/A