

Date: 29 August 2022
NSN: 8940-01-467-2222 (SMD)

* MONOGRAPH: MCW/LRP 09

Item: **Spaghetti with Meat Sauce, Cooked, Dehydrated**

Document: **PCR-S-008, Spaghetti with Meat Sauce, Cooked, Dehydrated, Packaged in a Stand Up Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **520** Component Classification: **Primary**

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

Item Characteristics

Appearance: Dehydrated product: Mixture of off-white to light tan thin spaghetti and medium brown beef pieces covered in a reddish color Italian style tomato free-flowing sauce powder with tomato dices and flecks of herbs and spices.
Rehydrated product: Mixture of off-white to light tan distinct strands of thin spaghetti (may have a reddish color from the sauce), medium brown distinct beef pieces in a glossy, semi translucent reddish color Italian style tomato sauce with tomato dices and flecks of herbs and spices.

Odor: Dehydrated product: Italian style tomato sauce.
Rehydrated product: Cooked spaghetti, ground beef and Italian style tomato sauce.

Flavor: Rehydrated product: Cooked spaghetti, ground beef and Italian style tomato sauce.

Texture: Dehydrated product: No wet or soft spots indicating incomplete dehydration.
Rehydrated product: Fully rehydrated within twelve minutes, slightly soft to slightly firm spaghetti, moist and tender ground beef pieces, slightly thick sauce with slightly soft to slightly firm tomato dices.

Possible Deteriorative Changes

Appearance: Dehydrated and Rehydrated: Darkening or loss of color of spaghetti, beef, and sauce.

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: Dehydrated: Very hard, tacky, crystalline beef, case hardened noodles.
Rehydrated: Unrehydrated product, chewy, dry beef, mushy spaghetti, excess water.

Unique Examination/Test Procedures

N/A

Special Notes

N/A