

Date: 1 September 2022  
NSN: 8940-01-571-0178 (WSD)

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\* MONOGRAPH: MCW/LRP 11  
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Item: **Western style scrambled eggs with uncured ham, cheese, peppers and onions, Cooked, Dehydrated**  
Document: **PCR-E-001, Eggs, Scrambled, Cooked, Dehydrated, Packaged in a Stand Up Pouch, Shelf Stable (Type II)**

Approximate Caloric Value Per Serving: **400** Component Classification: **Primary**

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

**Item Characteristics**

Appearance: Dehydrated product: Light to medium yellow colored scrambled egg pieces, pinkish-beige ham dices, green and red bell pepper pieces, off-white onion pieces.  
Rehydrated product: Light to medium yellow colored scrambled egg pieces, pinkish-beige ham dices, green and red colored bell pepper pieces, translucent white to off-white onion pieces.

Odor: Dehydrated product: Slight smoked egg.  
Rehydrated product: Cooked, moderate smoked egg, ham, bell pepper and a mild cheddar cheese and onion.

Flavor: Rehydrated product: Cooked, moderate smoked egg, ham, bell pepper and a mild cheddar cheese and onion.

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, moist, and tender ham dices, soft and tender bell pepper, and onion pieces.

**Possible Deteriorative Changes**

Appearance: Dehydrated and Rehydrated: Darkening or loss of color of egg, ham, peppers, and onion.

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

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

Texture: Dehydrated: Very hard, tacky egg, ham, peppers, and onions.  
Rehydrated: Unrehydrated product, hardening of egg, ham, peppers, or onions; excessive syneresis.

**Unique Examination/Test Procedures**

N/A

**Special Notes**

N/A