

Item: **Chili and Macaroni with Beef, Cooked, Dehydrated**

Document: **PCR-C-073, Chili and Macaroni with Beef, Cooked, Dehydrated, Packaged in a Stand Up Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **570** Component Classification: **Primary**

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

Item Characteristics

Appearance: Dehydrated product: Mixture of off-white to light tan elbow shaped macaroni, medium brown ground beef pieces; dark brown to black kidney beans, covered in a reddish-brown tomato-based free-flowing chili sauce powder. Rehydrated product: Mixture of off-white to light tan discernible elbow shaped macaroni, medium brown distinct ground beef pieces, dark red kidney beans in a glossy reddish-brown tomato-based chili sauce with flecks of chili spices. The finished product may have a reddish-brown color from the sauce.

Odor: Dehydrated product: Chili spice.
Rehydrated product: Cooked macaroni, ground beef, kidney bean, tomato, and chili spice.

Flavor: Rehydrated product: Cooked macaroni, ground beef, kidney bean, tomato, and chili spice 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, slightly soft to slightly firm macaroni, moist and tender ground beef pieces, slightly soft to slightly firm kidney beans (may have slightly dry interior) with a moderately thick sauce.

Possible Deteriorative Changes

Appearance: Dehydrated and Rehydrated: Broken elbow pasta, darkened meat, orange-grey color to sauce, thickening of whole product, pasty.

Odor: Dehydrated and Rehydrated: Low odor, loss of chili odor, musty, cardboard, fishy.

Flavor: Dehydrated and Rehydrated: Low spice identity, cardboard flavor, bitter or sour notes, oxidized or rancid, grassy, or barnyard tomato, scorched or burnt flavors.

Texture: Dehydrated: Hard, tacky, crystalline meat or tomato sauce.
Rehydrated: Un-rehydrated product, dry or tough meat, tough pasta, hard core in beans, mushy, poor rehydration, excess water.

Unique Examination/Test Procedures

N/A

Special Notes

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* MONOGRAPH MCW/LRP 13

N/A