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MONOGRAPH NO. BE11
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ITEM: Pork Sausage Links in Brine, No. 10 Can

ITEM SPECIFICATION: PCR-P-035 NSN: 8905 00 753 6432

COMPONENT CLASSIFICAION: Primary

APPROXIMATE CALORIC VALUE PER SERVING: 313 (PRIMARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Approximately 3" x 1/2" cylindrical sausage links with an irregular oily surface. Casings are not apparent. Interior is that of a compact ground meat. Color profile: Exterior-pale, mottled grayish tan with a variable amount of golden' brown grill marks. Interior-mottled pinkish tan with pink color slowly dissipating.

ODOR: Cooked pork with a slightly sweet and mildly spicy aroma:

FLAVOR: : Typical of mildly seasoned cooked pork sausage. A moderate to high fatty; moderately salty, slightly sweet taste is noticeable.

TEXTURE: Links are soft, tender; and slightly mushy with a moist interior. A fatty mouthfeel is noticeable.

ESTIMATED SHELF-LIFE AT: 80 DEGREES F: 36 months
100 DEGREES F: 6 months

POSSIBLE DETERIORATIVE CHANGES:

APPEARANCE: Surface may become greasy and shiny:

ODOR: Product may become slightly stale or rancid.

FLAVOR: Slightly stale or rancid. Product may become bland.

TEXTURE: Links may become softer with some sloughing of the casing

UNIQUE EXAMINATION/TEST PROCEDURES: None.

SPECIAL NOTES: Can is designed to yield 18 portions of 5 links each (96 grams).