

Item: **Chili Con Carne with Beans, Cooked, Dehydrated**

Document: **PCR-C-059, Chili Con Carne with Beans, Cooked, Dehydrated, Packaged in a No. 10 Metal Can, Shelf Stable**

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

Estimated Shelf Life: **36 months at 80°F; 6 months at 100°F**

Item Characteristics

- Appearance: Dry product shall be a distinct reddish brown color with distinct kidney beans and coarse ground beef pieces. **Prepared** product shall show water penetration through all particles and shall be a mixture of coarsely ground beef, light red kidney beans in a tomato-based sauce, with onions and spices.
- Odor: Dry product shall be cooked bean, beef and tomato with chili spices. **Prepared** product shall be cooked beef and kidney beans in a tomato based sauce, with onions and chili spices.
- Flavor: **Prepared** product shall be cooked beef and kidney beans in a tomato based sauce, with onions and chili spices. Shall have medium to high heat flavor.
- Texture: **Prepared** product shall have moist and tender ground beef. Kidney beans shall be slightly soft to slightly firm.

Possible Deteriorative Changes

- Appearance: **Dehydrated** pieces may be very hard or tacky. **Prepared** product may darken or lose color of sauce, meat and beans.
- Odor: Cardboard, oxidized, rancid, scorched, burnt, sour.
- Flavor: Cardboard, oxidized, rancid, scorched, burnt, sour, loss of spice.
- Texture: Dry product may become very hard, tacky, crystalline beef. **Prepared** product may not rehydrate completely, and may have chewy, dry or mushy beef and beans.

Unique Examination/Test Procedures

Prepare as directed on label.