

Item: **Buffalo Style Macaroni and Cheese with Chicken Breast Meat, Dehydrated, Cooked**

Document: **PCR-B-063, Buffalo Style Macaroni and Cheese with Chicken Breast Meat, Dehydrated, Cooked, Packaged in a No. 10 Metal Can, Shelf Stable**

Approximate Caloric Value Per Serving: **310** Component Classification: **Primary**

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

### **Item Characteristics**

Appearance: Dehydrated: Whole wheat elbow macaroni, chicken, carrots and celery covered in a buffalo style cheese sauce powder. Off-white to light tan elbow macaroni. Whole muscle fibrous shredded chicken breast meat off-white to light tan color. Orange carrot and green celery pieces. Orange, free-flowing Buffalo style cheese sauce powder.  
Rehydrated: Elbow macaroni, chicken, carrots and celery in a buffalo style cheese sauce. Discernible off-white to light tan macaroni, may have orange color from the sauce. Off-white to light tan shredded chicken. Orange carrot pieces and green celery pieces. Slightly glossy, semi-translucent and moderately thick sauce.

Odor: Dehydrated: Slight to moderate spicy and vinegar odor.  
Rehydrated: Moderate spicy, vinegar sour odor, may have a slight chicken and macaroni odor.

Flavor: Rehydrated: Cooked macaroni, cooked chicken, cooked carrot and celery in a seasoned buffalo cheese sauce flavor. The product shall elicit a sensation of mild to moderate heat.

Texture: Dehydrated: No wet or soft spots indicating faulty dehydration.  
Rehydrated: Rehydrated fully within ten minutes. Whole wheat elbow macaroni slightly firm to firm. Cooked whole muscle shredded chicken breast meat. Carrot and celery pieces soft to slightly firm. Smooth and moderately thick Buffalo style cheese sauce.

### **Possible Deteriorative Changes**

Appearance: Dehydrated and rehydrated: Darkening, loss of color to sauce, pasta, carrots or celery.

Odor: Dehydrated and rehydrated: Cardboard, oxidized, rancid, scorched, burnt, sour.

Flavor: Dehydrated and rehydrated: Cardboard, oxidized, rancid, scorched, burnt, sour.

Texture: Dehydrated: Very hard, tacky, crystalline chicken.  
Rehydrated: Incomplete rehydration; chewy, dry chicken, carrots or celery; mushy pasta, excess water.

### **Unique Examination/Test Procedures**

N/A

### **Special Notes**

N/A