

Date: 17 August 2020
NSN: 8905-01-545-6636 (CKC)

MONOGRAPH NO: FS1-06

Item: **Chicken chunks, white, cooked, 7 oz, Regular, Conventional (Type VI, Style A, Agricultural practice 1)**

Document: **CID A-A-20352C, Chicken Chunks, White, Cooked, Canned or in Flexible Pouches**

Approximate Caloric Value Per Serving: **190** Component Classification: **Primary**

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

Item Characteristics

Appearance: Whole muscle, white meat chicken, discernable chunks of various sizes. The pink exterior color fades to a light tan, cooked chicken color. The interior color of the chicken chunks will be light tan to pale pink and have a distinct fibrous appearance. The broth must have a golden translucent color.

Odor: The odor of the chicken chunks must have a mild white meat chicken odor.

Flavor: The flavor of the chicken chunks must have a mild white meat chicken flavor and may possess a slightly salty taste.

Texture: Tender and moist, but firm. Not dry, tough, or mushy.

Possible Deteriorative Changes

Appearance: Not a discernible whole muscle cooked white meat chicken chunk, excessive browning, dry.

Odor: Burnt, scorched, rancid, sour, warmed over.

Flavor: Burnt, scorched, rancid, sour, warmed over.

Texture: Dry, tough, mushy.

Unique Examination/Test Procedures

Immediately upon opening the container, the chicken chunks may appear pink in color which will fade to a light tan cooked chicken color after exposure to room air (atmospheric oxygen) for 10-15 minutes.

Special Notes

NA