

Item: **Chicken Breast Fillets, Seasoned, in Flexible Pouches, Barbecue sauce (Type II)**

Document: **CID A-A-20361 Chicken Breast Fillets, Seasoned, in Flexible Pouches and
PKG&QAP**

Approximate Caloric Value Per Serving: **140 calories** Component Classification: **Primary**

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

Item Characteristics

Appearance: Seasoned chicken breast fillets: fully cooked, boneless, skinless fillets with a natural chicken breast shape and intact; prominent grill marks on the surface; brown exterior and tan interior from the absorbed sauce.
Barbecue sauce: reddish brown in color with spice flecks; moderately thick and glossy.

Odor: Cooked chicken in a sweet tangy barbecue sauce.

Flavor: Cooked chicken in a sweet tangy barbecue sauce.

Texture: Moist and tender, and not dry, fibrous, or rubbery.

Possible Deteriorative Changes

Appearance: Seasoned chicken breast fillets: Exterior and interior excessively darkened or off colored.
Barbecue sauce: Excessively darkened or off colored, syneresis.

Odor: Rancid, chemical flavor, scorched.

Flavor: Rancid, chemical flavor, scorched.

Texture: Dry, tough, fibrous, or rubbery.

Unique Examination/Test Procedures

NA

Special Notes

Thermoprocessed chicken is typically darker than unprocessed cooked chicken. Grill marks need to be on both sides of breast.