
• MONOGRAPH NO.: 1A5

ITEM: Chili Con Carne (CCC)

NSN: 8940-01-151-5462

ITEM SPECIFICATION: MIL-C-44244

APPROXIMATE CALORIC VALUE PER SERVING: 504

CHARACTERISTICS OF ITEM:

APPEARANCE: Thick mixture of cooked ground beef, tomato sauce and onion. May have a slight oiling off of fat. Color profile: Orange-red-brown.

ODOR: Slight to moderate chili spices, very slight cooked tomato.

FLAVOR: Slightly sweet, slight cooked tomato, cooked ground beef, slight to moderate chili spices, slight to moderate chili burn.

TEXTURE: Chewy ground beef in a thick sauce.

ESTIMATED SHELF-LIFE AT 70 DEGREES F: 36 months
80 DEGREES F: 24 months
90 DEGREES F: 18 months
100 DEGREES F: 12 months

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: Slight to moderate oiling off; slight product darkening.

ODOR: Slightly bitter with a stronger spice and tomato odor.

FLAVOR: Product may exhibit some flavor loss.

TEXTURE: A slight thinning of the sauce may occur, with moderate oiling off of the fat. Ground meat may become chewy.

UNIQUE EXAMINATION/TEST PROCEDURES: None.

SPECIAL NOTES: Can is designed to yield 12 portions of 1 cup each (249 grams).