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\* MONOGRAPH NO.: 1C2  
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**ITEM: PORK RIBS, BONELESS, IMIATAION,  
FORMED IN BARBEQUE SAUCE**

**(PRB)**

**NSN: 8940-01-455-1882  
8940-01-375-3234**

**ITEM SPECIFICATION: PCR P 019 Poly Tray  
PCR P 018 Tray Can**

**CHARACTERISTICS OF ITEM:**

**APPEARANCE: MEAT: Approximate 2x4 x 1/4 inch thick boneless pork rib with three approximately 5/8 in. wide simulated ribs; uniform light brown surface color with very light pink interior; medium grind with no visible fat, gristle or objectionable material. SAUCE: thick dark reddish brown cohesive BBQ sauce.**

**ODOR: Tomato based, slight hickory smoke.**

**FLAVOR: MEAT: Cooked, low pork flavor. SAUCE: Spicy tomato base with moderate heat and hickory smoke.**

**TEXTURE: MEAT: Moderately ground, moist and tender pork with a firm bite. SAUCE: Moderately thick smooth sauce.**

**ESTIMATED SHELF-LIFE AT 80 DEGREES F: 36 months  
100 DEGREES F: 6 months**

**POSSIBLE DETERIORATIVE CHANGES:**

**APPEARANCE: Darkening of sauce and ribs; oil separation of the sauce.**

**ODOR: Rancid.**

**FLAVOR: Rancid and/or metallic; loss of spice and pork profile.**

**TEXTURE: Very dry meat and oil separation of the sauce.**

**UNIQUE EXAMINATION/TEST PROCEDURES: None**