

\*\*\*\*\*  
\* MONOGRAPH NO: 5A6  
\*\*\*\*\*

**ITEM: Stuffing, Shelf Stable, Cooked**

**(BRS)**

**NSN: 8940-01-470-9840**

**ITEM SPECIFICATION: PCR-B-027 Can**

**8940-01-471-6857**

**PCR-B-028 Poly**

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** Dense light to medium tan stuffing; pieces of celery and onion; black pepper specks

**ODOR:** Onion; mild poultry

**FLAVOR:** Mild sage, onion, mild poultry seasoning, celery; slightly salty, slightly bland; cooked bread; slightly bitter

**TEXTURE:** Dense, moist, pasty, cohesive; bread pudding-like

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

**POSSIBLE DETERIORATIVE CHANGES:**

**Appearance:** Darkened

**Odor:** Thermally processed; oxidized; stale bread

**Flavor:** Loss of spice and seasoning; rancid

**Texture:** Pastier, rubbery, caramelized

**UNIQUE EXAMINATION/TEST PROCEDURES: None**