

ITEM: CLAM CHOWDER

(CMC)

* MONOGRAPH: M2A3

NSN: 8935-01-492-4993

ITEM SPECIFICATION: PCR-C-045

APPROXIMATE CALORIC VALUE: 140 Calories (PRIMARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Uniform mixture of diced potatoes, chopped sea clams, chopped onion and celery in a creamy sauce, Sea Clams – coarsely chopped, light tan color typical of cooked sea clams, Potatoes – dice sizes typically produced by a 3/8 inch dicer setting, cooked potato color, Sauce – cream color

ODOR: Typical of processed New England-style clam chowder

FLAVOR: Typical of processed New England-style clam chowder

TEXTURE: Sea Clams – firm, slightly chewy, Potatoes – slightly soft to slightly firm, Sauce – smooth and moderately thick

DEFECTS LIKELY TO OCCUR:

Appearance: Darkening, separation of sauce, yellowing or graying of product thickened or curdled sauce

Odor: Scorched milk odor, rancid, very strong fish odor

Flavor: Scorched milk, rancid, bitter, metallic flavor, very strong fish flavor

Texture: Sea Clams - extremely rubbery/chewy, Potatoes - mushy, Sauce - curdled and or separated, pasty

UNIQUE EXAMINATION/TEST PROCEDURES:

SPECIAL NOTES: