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\* MONOGRAPH NO.: M2L  
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**ITEM:** Corned Beef Hash

**NSN:** 8940-01-224-5455

**ITEM SPECIFICATION:** MIL-C-44204

**APPROXIMATE CALORIC VALUE:** 330 Kilocalories (PRIMARY)

**CHARACTERISTICS OF ITEM:**

**APPEARANCE:** Wet/moist matrix of pinkish-red finely ground corned beef pieces, small dices of white potatoes, few small pieces of green pepper, specks of spices.

**ODOR:** Slightly spicy, heat processed corned beef, slight dehydrated onion.

**FLAVOR:** Cooked potato, slight cooked corned beef, green pepper.

**TEXTURE:** Potato dices: Tender, may be mealy and slightly soft. Corned beef: Slightly soft, finely ground slightly moist.

**DEFECTS LIKELY TO OCCUR:**

**APPEARANCE:** Moderately darkened meat or potatoes.

**ODOR:** Scorched, moderately bitter.

**FLAVOR:** Scorched, moderately bitter.

**TEXTURE:** Potato dices: Excessively soft/mushy. Meat: Excessively tough and chewy.

**UNIQUE EXAMINATION/TEST PROCEDURES:** None.

**SPECIAL NOTES:** Green peppers will impart a slight bitterness over a period of time even under optimum storage conditions. This condition should be scored using the same guidelines as for other flavor deficiencies.