
* MONOGRAPH NO.: M2P

ITEM: Meatballs, Beef and Rice/Spicy Sauce

NSN: 8940-01-224-5458

ITEM SPECIFICATION: MIL-M-44203

APPROXIMATE CALORIC VALUE: 376 Kilocalories (PRIMARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Sauce: Thick, bright orange-red, smooth Meatballs: Browned/fried with grains of rice mixed with ground beef.

ODOR: Sauce: Sweet tomato, moderately smoky, slight vinegar.
Meatballs: Canned/cooked beef.

FLAVOR: Sauce: Sweet tomato, slight smoky, may be slightly sweet and sour.

TEXTURE: Sauce: Smooth and thick. Meatballs: Firm, chewy, slightly dry.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Sauce: Moderately darker, excessively thick or thin.

ODOR: Scorched, sour, bitter.

FLAVOR: Scorched, sour, bitter, excessive loss of spice or tomato.

TEXTURE: Meatballs: Excessively hard or mushy. Rice: Excessively hard (see Special Notes). Sauce: Excessively thick or thin.

UNIQUE EXAMINATION/TEST PROCEDURES: If upon opening, the characteristics described above are not apparent when the product is cold, heat the product in boiling water or in a sauce pan for several minutes and inspect it for condition. After heating, the appearance should approximate that described above. NOTE: Even though heating will allow the true product characteristics to be seen, the product must also be serviceable in the unheated state.

APP A
DPSCH 4155.2

SPECIAL NOTES: Dry rice (evidence of unhydrated areas) is a quality factor that should not be scored as a deteriorate condition during cyclic inspections. It should be reported during receipt and warranty inspections.