
* MONOGRAPH NO.: M2Q

ITEM: Omelet w/Ham and Grits

NSN: 8940-01-224-7445 **ITEM SPECIFICATION:** MIL-O-44202

APPROXIMATE CALORIC VALUE: 221 Kilocalories (PRIMARY)

CHARACTERISTICS OF ITEM:

- APPEARANCE:** Yellow tan egg matrix with ground or diced ham pieces and translucent grits throughout the product.
- ODOR:** Predominantly smoked ham and cooked, canned egg.
- FLAVOR:** Predominantly smoked ham, cooked, canned egg.
- TEXTURE:** Ham: Tender, slightly dry. Egg: Tender, cooked thoroughly but fairly moist. Grits: Texture is not discernible.

DEFECTS LIKELY TO OCCUR:

- APPEARANCE:** Moderately darkened surface (tan to brown).
- ODOR:** Scorched, bitter.
- FLAVOR:** Scorched, bitter.
- TEXTURE:** Excessive syneresis; may become moderately to extremely firmer or extremely soft and mushy.

UNIQUE EXAMINATION/TEST PROCEDURES: Immediately upon opening the pouch, pour off the free liquid into a small container (before removing the omelet from the pouch) and estimate the amount of free liquid. A large amount of free liquid (i.e., more than 1/2 oz.) may be an indication of quality degradation (see Special Notes).

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SPECIAL NOTES: A slight darkening at the edges of the product may be expected as a result of uneven heating in the retort. The translucent specks throughout the product are grits. An excess amount of free liquid should not be scored as a surveillance defect unless associated with a moderate to extreme texture change of the omelet itself. Omelet color may vary between vendors and between lots from the same vendor from light grey / green to bright yellow / orange depending on the color of the egg (raw material used) and / or the amount of coloring (e.g., annatto) that has been added. Firmness of texture will vary between vendors and between lots from the same vendor and should only be scored as a defect if it affects product serviceability.