

SECTION CC-1 NSN/ITEM DESCRIPTION

PCR-O-0003, OMELET WITH SMOKED SAUSAGE AND POTATOES, PACKAGED IN A TRAY PACK CAN, SHELF STABLE

Each component is consumed by combat personnel under worldwide environmental extremes as part of an operational ration, and is a source of nutritional intake. It is essential that this item be produced in accordance with good commercial practice to attain high standards of appearance, odor, flavor, and texture so that high levels of troop acceptance are achieved.

C-2 PERFORMANCE REQUIREMENTS

A. First article. A sample shall be subjected to first article inspection in accordance with the tests and inspections of Section E of this Performance-based Contract Requirements.

B. Commercial sterility. The packaged food shall be processed until commercially sterile.

C. Shelf life. The packaged food shall meet the minimum shelf life requirement of 36 months at 80°F.

D. Appearance.

(1) Sausage. The sausage links shall be intact. The sausage links shall be approximately 2 inches in length. The sausage links shall have a characteristic cooked sausage link color.

(2) Potatoes. The potatoes shall be dice sizes typically produced by a 1/4 inch dicer setting. The potato dices shall have a characteristic cooked potato color.

(3) Eggs. The color of the finished product shall be only slightly darker than a typical yellow cooked egg color.

(4) General. The sausage links and diced potatoes shall be uniformly distributed throughout the product. The product shall be reasonably free of starch lumps. Product shall be reasonably free of air pockets or void areas.

E. Odor and flavor

(1) General. The packaged food shall have an odor and flavor characteristic of a well blended omelet with smoked sausage and potatoes.

(2) Foreign. The packaged food shall be free from foreign odors and flavors such as, but not limited to, burnt, scorched, rancid, sour, or stale.

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F. Texture.

(1) Sausage. The sausage links shall be moist and tender.

(2) Potatoes. The potato dices shall be slightly soft to slightly firm.

(3) Eggs. The egg product shall be moist, slightly spongy, and shall not be rubbery.

G. Weight.

(1) Net weight. The average net weight shall be not less than 102 ounces. No individual tray pack can shall contain less than 100 ounces.

(2) Free liquid weight. Free liquid weight in an individual tray pack can shall be not more than 3.0 ounces.

H. Palatability. The finished product shall be equal to or better than the approved first article when applicable, or other approved model, in palatability and overall appearance.

I. Nutrient content.

(1) Protein content. The protein content shall be not less than 10.9 percent.

(2) Fat content. The fat content shall be not greater than 21.5 percent.

(3) Salt content. The salt content shall be not greater than 1.5 percent.

C-3 MISCELLANEOUS INFORMATION

A. Ingredients/formulation. Ingredients and formulation percentages may be as follows:

(1) Egg/potato mix

<u>Ingredients</u>	<u>Percent by weight</u>
Eggs, whole, liquid or frozen	51.000
Water	21.154
Potatoes, rehydrated or fresh	11.430
Oil, vegetable	10.710
Starch, waxy maize, modified, pre-gelatinized, instant	5.200
Salt	0.430
Citric acid	0.070
Color, Annatto, dry	0.006

SECTION C CONTINUED

(2) Product formulation

<u>Ingredients</u>	<u>Percent by weight</u>
Egg/potato mixture	70.0
Sausage links	30.0