

MIL-C-44204
AMENDMENT-1
1 December 1987

MILITARY SPECIFICATION

CORNERED BEEF HASH, THERMOSTABILIZED, FOR MEAL, READY-TO-EAT

This amendment forms a part of Military Specification MIL-C-44204, dated 30 January 1986, and is approved for use by all Departments and Agencies of the Department of Defense.

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2.2: Add the following:

"AMERICAN ASSOCIATION OF CEREAL CHEMISTS (AACC)

Approved Methods of the American Association of Cereal Chemists

(Application for copies should be addressed to the American Association of Cereal Chemists, 3340 Pilot Knob Road, St. Paul, MN 55121.)"

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3.2.4, line 1: Delete "freeze-dried" and substitute "dehydrated".

Lines 2-3: Delete "sulfitated and.... freeze drying" and substitute "air-dried, freeze-dried, or a combination of both."

Lines 6-7: Delete last sentence and substitute "The moisture content shall be not greater than 5 percent."

Add the following new ingredient paragraph:

"3.2.2.3 Potatoes, crushed, dehydrated. The dehydrated, crushed potatoes shall be processed from sound, well peeled and trimmed, fresh potatoes. Dehydrated potatoes shall possess a bright, uniform, white potato color which may vary from a light cream to pale yellow color. The potatoes shall not have more than 25 dark brown or black specs per grams and shall have a moisture content not to exceed 8.0 percent. Potatoes may be treated with antioxidants to prevent discoloration. The granulation size shall be such that on a US Standard Series sieve, the following percentages are retained.

AMSC N/A

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DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

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<u>US Standard Series sieve</u>	<u>Percentage retained</u>
0.0937 inch (US Standard No. 8)	0 to 10
0.0331 inch (US Standard No. 20)	30 to 40
0.0165 inch (US Standard No. 40)	25 to 35
0.0165 inch (US Standard No. 40)	25 to 35 (passed through)"

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3.3.1 Delete and substitute:

"3.3.1 Corned beef preparation. Boned and trimmed meat which meets the requirements of 3.2.1.1 shall be further trimmed, if necessary, so as to assure compliance with finished product requirements (see 3.6). The boned and trimmed beef shall be ground once through a grinder plate having holes measuring 1/2-inch in diameter and then uniformly blended with the following cure ingredients.

<u>Ingredient</u>	<u>Pounds per 100 pounds of beef</u>
Water	2.500
Sodium erythorbate	0.050
Sodium nitrite <u>1/</u>	0.015

1/ Sodium nitrite shall be of sufficient strength to assure a complete cure without exceeding 150 parts per million of nitrate in the cured beef.

a. The mixture shall be held for sufficient time in the temperature range of 28° to 40°F to assure a uniform grey color prior to its being blanched.

b. The cured ground meat shall be blanched in a minimum amount of water in a steam-jacketed kettle to obtain a yield of approximately 70 to 75 percent."

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3.3.2.1, line 3: Delete "approximately".

Lines 4-7: Delete last sentence and substitute: "The blanched potatoes shall be immediately cooled with cooling water to the initial temperature of the cooling water and thoroughly drained. The cooled drained potato dice shall be handled in a manner to prevent discoloration and filled into the pouches within 4 hours after blanching."

3.3.3: Delete.

3.3.4: Delete.

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3.3.5, line 3: Delete "cold water" and substitute "part of the product formulation water".

3.3.6: Delete the formulation and footnote 1/ and substitute the following:

<u>"Ingredient</u>	<u>Percent by weight</u>
Beef, cured, blanched <u>1/</u>	48.000
Potatoes, fresh <u>2/</u>	45.000
Water <u>1/</u>	2.367
Potatoes, crushed, dehydrated	1.650
Salt <u>3/</u>	1.240
Onion, dehydrated, chopped	0.720
Sugar, white, granulated	0.600
Garlic powder	0.170
Pepper, green, sweet, dehydrated	0.150
Pepper, black, ground	0.070
Bay leaves, ground	0.025
Clove, ground	0.008

- 1/ The beef amount is based on a blanching yield of approximately 75 percent. The beef and water percentages shall be adjusted, as necessary, to compensate for blanching yields from 70 to 74 percent.
- 2/ When dehydrofrozen potatoes are used, the formulation shall consist of 20.489 percent by weight of potatoes and 26.878 percent by weight of water.
- 3/ The total amount of salt in the formula shall be adjusted, as necessary, to produce a product that complies with the finished product salt requirements (see 3.6)."

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3.3.6: After subparagraph a: Insert the following:

"The mixture, when prepared with fresh potatoes, shall be heated to 150° to 180°F before filling. The mixture, when prepared with dehydrofrozen potatoes, shall be heated to 150° to 180°F and held in this temperature range, prior to filling, for a time sufficient to allow the potatoes to absorb all of the free water."

3.4 d: Delete "1 hour" and substitute "2 hours".

3.6 d, line 1: Delete "bone".

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3.6: Add the following:

"o. No individual pouch shall contain a bone piece measuring 0.3 inch or more in any dimension."

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Table I: Delete and substitute:

"TABLE I. Sampling plan for boned and trimmed beef

Lot size (pounds)	Sample size (No. of sample units)	Defect categories			
		<u>Major</u>		<u>Minor</u>	
		AC	RE	AC	RE
500 or less	20	2	3	5	6
501 to 1200	32	3	4	7	8
1201 to 3200	50	5	6	10	11
3201 to 10000	80	7	8	14	15
10001 to 38000	125	10	11	21	22
Reinspection lots of 10001 to 38000	200	14	15	21	22 "

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4.5.1.3: Delete and substitute:

"4.5.1.3 Ingredient and component examination. Conformance of ingredients and components to identity, condition, and other requirements specified in 3.2 shall be certified by the ingredient supplier or ingredient manufacturer, or compliance be verified by examination of pertinent labels, markings, US Grade Certificates, certificates of analyses, or other such valid documents acceptable to the inspection agency. If necessary, each ingredient shall be examined organoleptically or inspected according to generally recognized test methods, such as the standard methods described in the Official Methods of Analysis of the Association of Official Analytical Chemists and in the Approved Methods of the American Association of Cereal Chemists, to determine conformance to the requirements. Any nonconformance to an identity, condition, or other requirement shall be cause for rejection of the ingredient or component lot or of any involved product."

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4.5.5, line 3: Delete "boiling water" and substitute "180° to 190°F water".

Table III, defect 101, line 1: Delete "bone".

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Table III: Add the following defect:

"107 Presence of bone piece measuring 0.3 inch or more in
any dimension."

Custodians:

Army - GL
Navy - SA
Air Force - 50

Preparing activity:

Army - GL
Project No. 8940-0623

Review activities:

Army - MD, TS
Navy - MC
DP - SS

