

Item: **Granola with milk, apples and cinnamon**

Document: **PCR-G-003 Granola, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **270**

Component Classification: **Primary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance:	Dry product: Free-flowing mixture of rolled oat flakes, nonfat dry milk powder, freeze-dried peeled off-white to pale yellow color, 1/2 to 1 inch in length apple pieces and specks of cinnamon distributed throughout. Rehydrated product: Mixture of light to medium tan color distinct rolled oat flakes, off-white to pale yellow color apple pieces, and a thin milky liquid with specks of cinnamon distributed throughout.
Odor:	Dry product: Moderate toasted grain, sweet dairy, mild cinnamon, and may have mild apple odor. Rehydrated product: Moderate sweet, toasted grain, slight dairy, and moderate apple and cinnamon.
Flavor:	Rehydrated product: Moderate sweet, toasted grain, slight dairy, and moderate apple and cinnamon.
Texture:	Rehydrated product: Chewy and firm rolled oat flakes, soft to slightly firm and chewy apple pieces, thin milky liquid with a creamy mouthfeel; some free liquid and an even distribution of moisture throughout the granola and fruit.

Possible Deteriorative Changes

Appearance:	Dry product: Caked or lumped, not free-flowing, darkened apple pieces. Rehydrated product: Darkened milky liquid.
Odor:	Dry product: Rancid, soapy, scorched, burnt, sour dairy. Rehydrated product: Rancid, soapy, scorched, burnt, sour dairy.
Flavor:	Dry product: Rancid, soapy, scorched, burnt, sour dairy. Rehydrated product: Rancid, soapy, scorched, burnt, sour dairy.
Texture:	Dry product: Not free flowing. Caked or lumped. Rehydrated product: Gummy cereal, stringy liquid, hard apple pieces.

Unique Examination/Test Procedures

Initially examine in dry state for appearance and texture; then examine IAW rehydration directions on package.

Special Notes

When rehydrated per instructions the product shall have some free liquid and an even distribution of moisture throughout the granola and apples. Lumps that break apart under pressure are no concern. This product should contain an oxygen scavenger packet. If defects such as oxidized or rancid flavors exist, they are likely due to package failure or the absence of an oxygen scavenger.

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* MONOGRAPH: 10MV1
