

Item: **Cinnamon bun**

Document: **MIL-DTL-32221, Filled Bakery Item, Shelf Stable, For Operational Rations**

Approximate Caloric Value Per Serving: **300** Component Classification: **Primary**

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

Item Characteristics

Overall: Square or rectangular shape.

Appearance: Bread: Slightly dense and have a uniform cell structure; no compression streaks.
Crust: Uniform medium golden brown; no excessive flour dusting; visible dark brown cinnamon flakes.
Filling: Medium to dark brown gel matrix; no leakage through the bread portion.

Odor: Sweet cinnamon.

Flavor: Sweet cinnamon.

Texture: Bread: Not excessively dry and crumbly or excessively moist and gummy. Slightly dense and uniform cell structure.
Filling: Not excessively thin or runny

Possible Deteriorative Changes

Appearance: Bread: Darkened or brown crumb. Cracked crust, dry, crumbly bread.
Filling: Leakage through the bread portion. Dry.

Odor: Burnt, scorched, rancid, oxidized, sour, stale, musty, or moldy.

Flavor: Burnt, scorched, rancid, oxidized, sour, stale, musty, moldy, or bitter.

Texture: Bread: Excessively dry or crumbly or excessively moist or gummy.
Filling: Excessively thin or runny. Dry.

Unique Examination/Test Procedures:

This product should contain an oxygen scavenger packet. If defects such as oxidized or rancid odors exist, they are likely due to package failure or the absence of an oxygen scavenger.

Special Notes:

Each pouch shall contain one intact cinnamon bun and one intact oxygen scavenger. Some bleeding of

6 October 2015

NSN: **8920-01-578-9089** (BIC)

* **MONOGRAPH NO: M4A15** *

filling into the bread crumb is normal but may increase over time.