

Date: 28 November 2023
NSN: 8940-01-715-0456 (CAHE)

*MONOGRAPH M4A21

Item: **Coconut almond high energy bar**

Document: **PCR-H-015, High Energy Bar, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **300**

Component Classification: **Primary**

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

Item Characteristics

Appearance: Intact bar, free from cracks, smooth, matte surface with a dense, compact structured matrix. Medium brown color with off-white particulates of coconut and almonds distributed throughout.

Odor: Slight to moderate coconut, chocolate, and sweet cream with a slight sour dairy and almond.

Flavor: Slight to moderate coconut, chocolate, and sweet cream with a slight sour dairy and almond.

Texture: Smooth, creamy mouthfeel with granular and chewy coconut and almond particulates that break apart easily in the mouth.

Possible Deteriorative Changes

Appearance: Darkening or evidence of burnt particulates. May have surface oiliness due to fat migration.

Odor: Rancid, stale, oxidized, soapy.

Flavor: Rancid, stale, oxidized, soapy.

Texture: Excessive hardening (very firm, hard to bite into) or crumbly.

Unique Examination/Test Procedures: This product is vacuum packaged. Inspect for “inadequate vacuum” by firmly grasping the edges of the package and attempting to pull or stretch the material away from the product for a short time. A pouch with adequate vacuum will return to its original shape when pressure is released. If vacuum is adequate the product will not move easily within the pouch.

Special Notes: Serviceability is considered significantly affected when bars are broken into more than three pieces or when more than 25 percent of product is crushed or reduced to powder.