

Item: **Cobbler, Cherry blueberry**

Document: **PCR-C-058, Cobbler, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **250** Component Classification: **Primary**

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

Item Characteristics

Appearance: Cooked cherry blueberry cobbler with a baked cookie/crust containing chopped pecans.
 Cooked cherries and blueberries: Dark reddish purple color, distinct pieces.
 Sauce: Dark reddish purple color, slightly to moderately thick, glossy.
 Cookie/crust: Intact, tinted dark reddish purple color from contact with the sauce.

Odor: Cooked cherry blueberry.
 Cookie/crust: Sweet, slightly nutty.

Flavor: Cooked cherry blueberry.
 Sweet, slightly tart.
 Cookie/crust: Sweet, slightly nutty.

Texture: Cherries and blueberries: Slightly firm to slightly soft.
 Sauce: Smooth, slightly to moderately thick.
 Cookie/crust: Moist. Firm, slightly crunchy pecans.

Possible Deteriorative Changes

Appearance: Browning of fruit and sauce. Syneresis.

Odor: Stale, fermented, caramelized.

Flavor: Fermented, caramelized, sour fruit and sauce. Nuts rancid.

Texture: Sauce may become thinner; cookie/crust gelatinous or pudding-like. Fruit may become excessively soft.

Unique Examination/Test Procedures

NA

Special Notes

There may be some fruit skins and small seeds present in the sauce.