

Item: **Strawberry Toaster Pastry [Regular, Unfrosted, Shelf stable, Strawberry, Not fortified, Rectangular (Type I, Style A, Class 1, Flavor a, Fortification b, Shape i)] (STP)**

Document: **CID A-A-20211 Toaster Pastry and PKG & QAP**

Approximate Caloric Value Per Serving: **210** Component Classification: **Primary**

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

Item Characteristics

Appearance: Rectangular shape. Crust: uniform, slightly textured, lightly baked. Light to golden brown color. Filling: of uniform thickness, red to reddish brown, possibly with small seeds.

Odor: Pastry crust baked.

Flavor: Pastry crust baked, slightly sweet. Filling sweet, sugary flavor.

Texture: Crust tender, firm. Not hard, brittle, dry or soggy. Filling moist, possibly with small crunchy seeds.

Possible Deteriorative Changes

Appearance: Crust; darkened or shiny. Edges; broken or crushed. Some migration of filling through crust. Filling darkened and/or browned.

Odor: Crust oxidized, musty or stale. Filling fermented, caramelized, or scorched.

Flavor: Crust oxidized, musty or stale. Filling fermented, caramelized, or scorched.

Texture: Crust hard, brittle, dry or soggy. Filling rubbery.

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 significantly affected if more than ¼ of the toaster pastry is crushed or if the toaster pastry is broken into more than three parts.