

Item: **Pound cakes, Applesauce, *Trans* fat free**

Document: **PCR-C-007, Cakes, Brownies, Muffin Tops and Filled Cakes, 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, uniform cell (crumb) structure without evidence of excessive heating (materially darkened or scorched), and without evidence of compression streaks. May have slightly browned edges. Golden brown surface, light to medium beige crumb with dark tan apple pieces distributed throughout.

Odor: Sweet cooked apple and brown spice.

Flavor: Sweet cooked apple and brown spice.

Texture: Dense, firm, tender, moist, and fine grain crumb with pieces of soft apple.

**Possible Deteriorative Changes**

Appearance: Excessively moist, sticky surface or excessively dry surface and/or excessively dark surface and/or crumb.

Odor: Rancid, scorched, fermented.

Flavor: Rancid, scorched, fermented.

Texture: Excessively moist or excessively dry and crumbly.

**Unique Examination/Test Procedures**

NA

**Special Notes**

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