

5 October 2012

NSN: 8920-01-610-1980 (OMCC)

MONOGRAPH NO: M4V1

Item: **Regular, Oatmeal Cookies, Chocolate Chunk, Crisp (Type I, Style I, Flavor 6, Bake Type a)**

Document: **CID A-A-20295, Cookies and PKG & QAP**

Approximate Caloric Value Per Serving: **280**

Component Classification: **PRIMARY**

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

Item Characteristics

Appearance: Intact and unbroken cookie. Light to medium brown exterior and interior crumb with distinct chocolate chunks and oats distributed throughout the surface and interior.

Odor: Sweet baked oatmeal and chocolate.

Flavor: Sweet baked oatmeal and chocolate.

Texture: Crisp, dense, and slightly crumbly.

Possible Deteriorative Changes

Appearance: Darkened surface and crumb.

Odor: Stale, oxidized, rancid.

Flavor: Stale, oxidized, rancid.

Texture: Excessively hardened (very firm, hard to bite into); crumbly.

Unique Examination/Test Procedures

NA

Special Notes

Serviceability is considered significantly affected if there are more than ten grams of crumbs, not discernible pieces, or more than three broken pieces per pouch. Serviceability is also significantly

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affected when a pouch contains three or more cookies and more than half the cookies are broken into three pieces. This product should contain an oxygen scavenger packet. If defects such as oxidized or rancid odors or flavors exist, they are likely due to package failure or the absence of an oxygen scavenger.