

12 October 2012

NSN: 8920-01-479-1847 (CCC)

MONOGRAPH NO: M4Z3

Item: **Regular, Chocolate chip cookies (regular, chunk, or mini chips), Plain, Crisp (Type I, Style J, Flavor 1, 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. Tan to medium brown color with a uniform distribution of chocolate chips.

Odor: N/A

Flavor: N/A

Texture: Crispy, crunchy, slightly crumbly, and with a firm bite.

Possible Deteriorative Changes

Appearance: Crushed, broken; darkening of crumb.

Odor: Oxidized, stale, scorched.

Flavor: Oxidized, stale, scorched.

Texture: Increased crispness; dry, hard.

Unique Examination/Test Procedures

NA

Special Notes

Serviceability of the product is considered significantly affected if there are more than ten grams of crumbs,

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not discernible pieces, per pouch. Serviceability is also significantly affected if there are more than three broken pieces per cookie, for a pouch with one or two cookies, and if more than half the cookies are broken into three pieces, for a pouch with three or more cookies. 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.