

Item: **Sliced cranberries, Not fortified (Type VII, Flavor 1, Fortification a, Class (1))**

Document: **A-A-20299 Fruits, Infused and Dried and PKG & QAP**

Approximate Caloric Value Per Serving: **150** Component Classification: **Secondary**

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

Item Characteristics

Appearance: Red to dark red small slices of dried cranberries.

Odor: Mild fruit, slightly caramelized characteristic of cranberries.

Flavor: Mild, slightly tart characteristic of cranberries.

Texture: Soft and chewy.

Possible Deteriorative Changes

Appearance: Darkened or discolored, excessively clumped.

Odor: Loss of fruity character, musty fermented, caramelized.

Flavor: Loss of fruity character, musty fermented, caramelized.

Texture: Extreme chewiness or stickiness.

Unique Examination/Test Procedures

NA

Special Notes

12 September 2011
NSN: 8915 01 514 9298

(CSN)

* MONOGRAPH NO: M50

The dried cranberries are normally sprayed lightly with vegetable oil to prevent clumping. Some slight oiliness or greasiness may be evident on the surface.