

Item: **Cocoa beverage powder, Sugar sweetened, Without marshmallows, Milk chocolate, Flat interlocking closure pouch**

Document: **CID A-A-20189, Cocoa Beverage Powder and PKG&QAP**

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

Estimated Shelf Life: **3 years at 80°F**

Item Characteristics

Appearance: Powdered Product: Well blended homogenous mixture, free of lumps, light to medium brown color.
Hydrated Product: Well blended, uniform consistency without floating, agglomerated cocoa particles; light to medium brown; disperse readily in hot or cold water.

Odor: Powdered Product: Cocoa and sweet milk solids.
Hydrated Product: Sweet milk chocolate, cream-like.

Flavor: Hydrated Product: Sweet milk chocolate, cream-like.

Texture: Powdered Product: Free flowing and fine.

Possible Deteriorative Changes

Appearance: Powdered product: Caking, lumpiness, darkened areas. Off colors.
Hydrated product: Darkened color, settling or undissolved material.

Odor: Decreased cocoa odor. Rancid. Cooked or scorched milk. Bitter chocolate.

Flavor: Decreased cocoa flavor. Rancid. Cooked or scorched milk. Bitter chocolate.

Texture: Powdered product: Caked or lumpy (see Special Notes).
Hydrated product: Particles fail to disperse in hot or cold water.

Unique Examination/Test Procedures

Initial examination should be done in the dry state. Final examination should be done after reconstituting. Even if caked in the dry state it should be reconstituted for future reference.

Special Notes

Product may contain lumps which are of no concern provided they break or fall apart under light finger pressure. Dark brown specks may become larger as more moisture is absorbed into the product.