

Item: **Cranberry Grape beverage bases (Powdered), Sweetened with non-nutritive sweetener,
Not fortified**

Document: **A-A-20098, Beverage Bases (Powdered) and PKG&QAP**

Approximate Caloric Value Per Serving: **1-2** Component Classification: **Ancillary**

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

Item Characteristics

Appearance: Dehydrated product: Uniformly blended, free-flowing, homogenous dry mixture
Hydrated product: Clear to slightly cloudy, sediment-free, color typical of cranberry grape.

Odor: Hydrated product: Typical of cranberry grape.

Flavor: Hydrated product: Typical of cranberry grape.

Texture: Dehydrated product: Free of hard lumps.
Hydrated product: Fully dissolve within two minutes with constant stirring or shaking.

Possible Deteriorative Changes

Appearance: Dehydrated product: Lumpy or caked, not free flowing.
Hydrated product: Coagulated, excessive sediment significantly affecting aesthetic, appearance or flavor.

Odor: Burnt or scorched.

Flavor: Oxidized or any other flavor not typical of the type of beverage.

Texture: Dehydrated product: Lumpy or caked, not free flowing.
Hydrated product: Coagulated, excessive sediment.

Unique Examination/Test Procedures

Prepare beverage in accordance with package instructions. Product should dissolve completely within approximately two minutes.

Special Notes

In the rehydrated product, if slight sedimentation is observed but the odor and flavor are normal, do not score the sedimentation as a defect during surveillance inspection; make note of it in the narrative for future use. Coagulation may occur if the product has had temperature abuse. Coagulation results in clumps of granules that do not readily dissolve when product is reconstituted and tend to float in suspension.