
* **MONOGRAPH NO.: M7G**

ITEM: Beverage Base, Powder, Orange, Fortified

NSN: 8960-01-269-1057

ITEM SPECIFICATION: MIL-B-44135

APPROXIMATE CALORIC VALUE: 198 Kilocalories (PRIMARY)

CHARACTERISTICS OF ITEM:

- APPEARANCE:** Dehydrated; light orange, homogenous mixture; granulation can vary from fine powder to small agglomerated crystals. Rehydrated opaque, bright orange liquid, surface bubbles.
- ODOR:** Pungent orange, citrus, vitamin.
- FLAVOR:** Sweet orange, citrus, vitamin.
- TEXTURE:** Dehydrated; free flowing, fine powder; lumps that occur can be broken apart by light finger pressure. Rehydrated; light, thin syrupy body producing a slightly astringent mouth feel.

DEFECTS LIKELY TO OCCUR:

- APPEARANCE:** Dehydrated; lumpy or caked, not free flowing. Rehydrated; color variance, dark orange to brown, settling or undissolved material.
- ODOR:** Perfume, not citrus, oxidized vitamins.
- FLAVOR:** Perfume, lack of orange flavor, lack of sweetness, extreme bitterness or sourness, oxidized and / or excessively strong vitamin flavor.
- TEXTURE:** Setting or undissolved material when rehydrated, produces an excessively astringent mouth feel.

APP A
DPSCH 4155.2

UNIQUE EXAMINATION / TEST PROCEDURE: Initial exam should be done in the dry state. For final exam, prepare beverage in accordance with package instructions. Check package seal integrity for poor seals due to improper sealing or product in the seal area.

SPECIAL NOTES: Serviceability is significantly affected if the powder is caked. Caking is an indication of high moisture levels, absence of anticaking ingredient and / or extremely, high storage temperature, i.e. over 125 F for more than one month. Perfume odors and flavor are indications of poor quality orange flavoring. Strong vitamin odor and flavor indicate vitamin breakdown.