

21 December 2012  
NSN: 8910-01-589-7747 (DSC)

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\*MONOGRAPH NO: M7M\*  
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Item: **Dairyshake Powder, Chocolate, Trans Fat Free (Flavor II, Type II)**

Document: **PCR-D-002, Dairyshake Powder, Fortified with Calcium and Vitamin D, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **300** Component Classification: **PRIMARY**

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

### **Item Characteristics**

Appearance: Powdered Product: Uniform blend of dry homogenous ingredients  
Hydrated Product: Light to medium brown color.

Odor: Powdered Product: Typical of flavor specified.  
Hydrated Product: Sweet chocolate.

Flavor: Hydrated Product: Moderately intense sweet chocolate.

Texture: Powdered Product: Free flowing without presence of hard lumps.  
Hydrated Product: Smooth, creamy, and moderately thick with no discernible lumps, chalkiness or sedimentation.

### **Possible Deteriorative Changes**

Appearance: Dehydrated: Caking, lumpiness, dark specks, darkened areas (see Special Notes).  
Reconstituted: Darkening, browning.

Odor: Moderate loss of milk chocolate odor, scorched, oxidized, rancid, stale.

Flavor: Moderate loss of milk chocolate flavor, scorched, oxidized, rancid, stale.

Texture: Dehydrated: Caked, lumpy (see Special Notes).  
Reconstituted: Hydrated product not smooth, not creamy, not moderately thick or has discernible lumps, chalkiness or sedimentation.

### **Unique Examination/Test Procedures**

Initial examination should be done in the dry state; final examination and evaluation should be done after reconstituting following package instructions. Even if product is caked, it should be reconstituted to determine the report for future reference.

### **Special Notes**

Product may contain lumps that are of no concern provided they break or fall apart under light finger pressure. Darker specks appear and become larger masses as moisture is absorbed in the product.