

16 January 2013
NSN: 8960-01-527-8228 (CBP)

MONOGRAPH NO: M7P

Item: **Cocoa beverage powder, Sugar sweetened, Without marshmallows, Chocolate hazelnut, Flat interlocking closure pouch (Type I, Style B, Flavor F, Design B)**

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

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

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

Item Characteristics

Appearance: Powdered product: Well-blended homogenous mixture, free of lumps, light to medium brown.
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, hazelnut cream-like.

Flavor: Powdered product: Cocoa and sweet milk solids.
Hydrated product: Sweet milk chocolate, hazelnut 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 and hazelnut odor. Rancid. Cooked or scorched milk. Bitter chocolate.

Flavor: Decreased cocoa and hazelnut 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 specs may become larger as more moisture is absorbed into the product.