

Item: **Coffee, Soluble, Freeze dried, Regular**

Document: **A-A-20184, Coffee, Soluble and PKG&QAP**

Approximate Caloric Value Per Serving: **5** Component Classification: **Ancillary**

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

Item Characteristics

Dry product: Granular.

Appearance: Hydrated product: Brownish-black coffee color. Fully dissolve in hot or cold water with constant stirring and show no evidence of undissolved floating particles.

Odor: Hydrated product: Characteristic coffee.

Flavor: Hydrated product: Characteristic coffee.

Texture: Dry product: Free flowing, free of lumps which do not compress with light pressure.

Hydrated: Smooth and free of discernible lumps or sediment.

Possible Deteriorative Changes

Dry Product: Clumped, caked, hardened, very dark brown to black, white specs or fiber like particles (leached caffeine).

Appearance: Hydrated Product: Undissolved particles, heavy sediment, heavy oily film; very dark brown to black liquid.

Odor: Dry or Hydrated Product: Burnt, strong nutty, stale coffee.

Flavor: Dry or Hydrated Product: Burnt, nutty, stale coffee that is excessively bitter; rancid oil.

Dry Product: Clumpy, caked, and hardened.

Texture: Hydrated Product: Particles may not dissolve.

Unique Examination/Test Procedures

Initially product should be observed in the dry state. Follow with hydrated product examination. Hydrate per label instructions. Recommend glass or ceramic cups. Do not use plastic, Styrofoam or similar cups.

Special Notes

N/A