

Item: **Hot sauce, Buffalo style**

Document: **A-A-20097, Hot Sauce and PKG&QAP**

Approximate Caloric Value Per Serving: **46** Component Classification: **Ancillary**

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

Item Characteristics

Appearance: Orange-red colored liquid, slightly thick. Smooth suspension of uniform small particle size without stratification or separation.

Odor: Pungent; tangy and buttery.

Flavor: Pungent (heat value or bite); tangy and buttery.

Texture: Uniformly smooth, slightly thick.

Possible Deteriorative Changes

Appearance: Discoloration to dark brown or black; separation

Odor: Sour, strong vinegar, oxidized

Flavor: Sour, strong vinegar, oxidized

Texture: Clumping, extremely viscous almost solid, or separation

Unique Examination/Test Procedures

Special Notes

Minor separation may occur, light shaking should result in an acceptable, uniform, relatively stable suspension.