

Date: 28 November 2023
NSN: 8950014871626 (PHSS)

* MONOGRAPH M9J2

Item: **Powdered hot sauce seasoning, conventional, spice blends**

Document: **Packaging Requirements and Quality Assurance Provisions for CID A-A-20001
Spices and Spice Blends**

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

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

Item Characteristics

Appearance: Dark reddish-orange color, free-flowing, granular powder, with some dark specks.

Odor: Pungent vinegar and fermented cayenne pepper.

Flavor: Moderately salty, dry aged peppers, sour vinegar, and garlic.

Texture: Free-flowing powder.

Possible Deteriorative Changes

Appearance: Darkened or clumped.

Odor: Oxidized; loss of pungent vinegar or fermented cayenne pepper.

Flavor: Oxidized; loss of pungent vinegar or fermented cayenne pepper.

Texture: Clumped (not free-flowing).

Unique Examination/Test Procedures: “Not free-flowing” may be defined as containing lumps that cannot be broken apart with light pressure.

Special Notes: N/A