

Date: 28 November 2023
NSN: 8940-01-715-0572 (PSCS)

* MONOGRAPH M9K

Item: **Picante 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, granular, free-flowing powder, with red and orange flakes blended throughout.

Odor: Strong fermented chili pepper.

Flavor: Chili pepper, vinegar, and elicits a sensation of moderate to strong heat.

Texture: Free-flowing powder.

Possible Deteriorative Changes

Appearance: Darkened or clumped.

Odor: Oxidized; loss of fermented red chili pepper, garlic, spices, and pungent aroma.

Flavor: Oxidized; loss of fermented red chili pepper, garlic, spices, and characteristic hot flavor.

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