

Item: **S'mores Cereal Crisps Recovery Bar**

Document: **PCR-R-016, Recovery Bar, Cereal Crisps, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **275** Component Classification: **Primary**

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

Item Characteristics

Appearance: Rectangular bar with a moderately porous structure and slightly rough glossy surface. Medium to dark brown color with small intact pieces of off-white and light tan color crisp cereal grains. Mini marshmallows, dark brown chocolate chunks and mini chocolate chips on top surface of bar.

Odor: Semi-sweet chocolate, marshmallow, slight graham cracker and almond butter, toasted grain.

Flavor: Semi-sweet chocolate, marshmallow, slight graham cracker and almond butter, toasted grain.

Texture: Cohesive, soft, pliable and chewy with crispy pieces of cereal grains, smooth and firm chocolate chunks and chocolate chips, and soft and chewy marshmallows.

Possible Deteriorative Changes

Appearance: Darkening, matte finish, bloom on the chocolate, broken.

Odor: Stale, oxidized, scorched, soapy.

Flavor: Rancid, soapy, stale.

Texture: Excessive hardening (very firm, hard to bite into), excessive stickiness, crumbly, stale crisps.

Unique Examination/Test Procedures

N/A

Special Notes

Serviceability is considered significantly affected when bars are broken into more than three pieces or when more than 25 percent of product is crushed or reduced to powder. This product should contain an oxygen scavenger packet. If defects such as an oxidized or rancid odor or flavors exist, they are likely due to package failure or the absence of an oxygen scavenger.