

Item: **Sweet potato walnut cake with white icing**

Document: **PCR-C-024, Cakes and Brownies, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **210**                      Component Classification: **Secondary**

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

**Item Characteristics**

Appearance:        Cake: Medium golden brown surface, light to medium tan crumb with small pieces of walnuts distributed throughout.  
                          Icing: Shiny, white.

Odor:                Cake: Slight spice.  
                          Icing: Sweet.

Flavor:             Cake: Slight sweet potato, slight spice.  
                          Icing: Sweet.

Texture:            Cake: Dense, tender, moist, fine grain with walnut pieces.  
                          Icing: Smooth, easily spreadable.

**Possible Deteriorative Changes**

Appearance:        Cake: Excessively moist, sticky surface or excessively dry surface and/or excessively dark surface and/or crumb.  
                          Icing: Darkened, separated, oily.

Odor:                Cake: Rancid, oxidized, scorched, musty.  
                          Icing: Oxidized.

Flavor:             Cake: Rancid, oxidized, scorched, musty.  
                          Icing: Oxidized.

Texture:            Cake: Excessively moist or excessively dry and crumbly.  
                          Icing: Crystallized, weepy.

**Unique Examination/Test Procedures**

NA

**Special Notes**

NA