
• MONOGRAPH NO.: 3A6

ITEM: **Cake, Marble** (MCA)
Thermohydrostabilized

NSN: **8920-01-173-1939** ITEM SPECIFICATION: **MIL-C-44235**

APPROXIMATE CALORIC VALUE PER SERVING: 221

CHARACTERISTICS OF ITEM:

APPEARANCE: Fine grained, slightly dense marbled chocolate and white cake. Color profile: Medium brown and off-white cakes swirled together.

ODOR: Moderate sweet, moderate to high chocolate, slight vanilla.

FLAVOR: Moderately sweet and chocolate with a slight starchy aroma.

TEXTURE: Tender, slight to moderately dry, crumbly.

ESTIMATED SHELF-LIFE AT 70 DEGREES F: 36 months
80 DEGREES F: 24 months
90 DEGREES F: 18 months
100 DEGREES F: 12 months

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: White cake portion may appear tannish in color.

ODOR: Product may become slightly stale.

FLAVOR: Slightly stale and chocolate cake may become slightly bitter.

TEXTURE: Product may become slight to moderately dry.

UNIQUE EXAMINATION/TEST PROCEDURES: Heating improves odor, flavor and texture.

SPECIAL NOTES: Can is designed to yield 18 portions cut 3 rows x 6 rows each. Amount and degree of marbling varies from cake to cake (67 grams).