

Item: **Regular, Soft and chewy, Coconut macaroons, Chocolate chip**

Document: **A-A-20295, Cookies Packaged in Polymeric Tray, Shelf Stable and PKG&QAP**

Approximate Caloric Value Per Serving: **200** Component Classification: **Secondary**

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

Item Characteristics

Appearance: Evenly baked (no scorching or burning), intact and unbroken cookies. Light tan to light brown in color. Round with flakes of coconut and uniform distribution of chocolate chips.

Odor: NA

Flavor: Creamy, sweet, distinct coconut and chocolate.

Texture: Soft and moist with flakes of coconut.

Possible Deteriorative Changes

Appearance: Darkening of matrix, chocolate chips may bloom.

Odor: Diminishing of sweet chocolate, rancid, oxidized, scorched, stale, heat stressed.

Flavor: Diminishing of sweet chocolate, rancid, stale, heat stressed.

Texture: Hardening of matrix; excessively hard, dry and brittle.

Unique Examination/Test Procedures

NA

Special Notes

NA