

Item: **Devil's fudge cake with white icing** (DFC)

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

Approximate Caloric Value Per Serving: **160** Component Classification: **Secondary**

Estimated Shelf Life: 36 months at 80°F

**Item Characteristics**

Appearance: Cake: fully baked, uniform cell (crumb) structure, and no evidence of compression streaks; deep, chocolate brown.  
Icing shiny, white.

Odor: Cake: medium sweet chocolate.  
Icing: sweet.

Flavor: Cake: medium sweet chocolate.  
Icing: sweet.

Texture: Cake: dense, tender, moist, fine grain.  
Icing: smooth and easily spreadable.

**Possible Deteriorative Changes**

Appearance: Cake: dry; surface may not have a very dark brown color.  
Icing: darkened, separated, oily.

Odor: Cake: slightly sour, low chocolate, heat stressed; musty.  
Icing: rancid; off.

Flavor: Cake: bitter; heat stressed; low chocolate.  
Icing: rancid; plastic.

Texture: Cake: dry; stale; crumbly; dense, excessively moist.  
Icing: crystallized; weepy.

**Unique Examination/Test Procedures**

NA

**Special Notes**

NA