

Item: **Dulce de Leche cake with white icing**

(DDL)

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

Approximate Caloric Value Per Serving: **200**

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; medium golden brown surface and a pale, off-white crumb with small caramel drops distributed throughout.
Icing: shiny, white.

Odor: Cake: sweet, mild caramel.
Icing: sweet.

Flavor: Cake: sweet, mild caramel.
Icing: sweet.

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

Possible Deteriorative Changes

Appearance: Cake: darkened, orange tinged; dry and crumbly or excessively dense and moist.
Icing: darkened; separated; oily.

Odor: Cake: sour; off; heat stressed.
Icing: rancid; off.

Flavor: Cake: sour; off; heat stressed; lack of caramel.
Icing: rancid; plastic.

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

Unique Examination/Test Procedures

NA

Special Notes

NA