

Item: **Blueberry Breakfast Cake with Maple Flavored Syrup**

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

Approximate Caloric Value Per Serving: **180** 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; light golden brown surface and a pale, off-white crumb with blueberry pieces distributed throughout.
 Syrup: light to medium golden brown.

Odor: Cake: sweet blueberry and mild vanilla.
 Syrup: sweet, maple.

Flavor: Cake: sweet blueberry and mild vanilla.
 Syrup: sweet, maple.

Texture: Cake: dense, tender, moist, fine grain with blueberry pieces.
 Syrup: free flowing, moderately thick, and easily poured.

Possible Deteriorative Changes

Appearance: Cake: darkened, tinged crumb; dry and crumbly or excessively dense and moist; dried out blueberry pieces.
 Syrup: darkened; excessively thick or thin.

Odor: Cake: sour, heat stressed, stale, musty.
 Syrup: loss of maple odor.

Flavor: Cake: sour, heat stressed, stale, musty.
 Syrup: loss of maple flavor.

Texture: Cake: dry, stale; crumbly; dense, excessively moist; hard blueberry pieces.
 Syrup: excessively thick or thin.

Unique Examination/Test Procedures

NA

Special Notes

NA