

Item: **Golden harvest cake with white icing**

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

Approximate Caloric Value Per Serving: **220** 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 brown.
Icing: shiny, white.

Odor: Cake: sweet honey, mild wheat bran.
Icing: sweet.

Flavor: Cake: sweet honey, mild wheat bran.
Icing: sweet.

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

Possible Deteriorative Changes

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

Odor: Cake: sour, off, heat stressed, musty.
Icing: rancid, off.

Flavor: Cake: sour, off, heat stressed, rancid.
Icing: rancid; plastic.

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

Unique Examination/Test Procedures

NA

Special Notes

NA