

Item: **Vanilla cake with strawberry fruit topping**

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

Approximate Caloric Value Per Serving: **230** 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; golden brown surface with a pale, off-white crumb.
Strawberry fruit topping: shiny, red with whole or broken strawberry pieces.

Odor: Cake: sweet, mild vanilla odor.
Strawberry fruit topping: strawberry.

Flavor: Cake: sweet, mild vanilla odor and flavor.
Strawberry fruit topping: slightly sweet, tart strawberry flavor.

Texture: Cake: dense, tender, moist, fine grain.
Strawberry fruit topping: slightly firm to slightly soft strawberries and slightly chewy in a thick, smooth sauce.

Possible Deteriorative Changes

Appearance: Cake: darkened, tinged crumb; dry and crumbly or excessively dense and moist.
Strawberry fruit topping: darkened; weeping, separated; oily.

Odor: Cake: sour, off, heat stressed, musty.
Strawberry fruit topping: fermented, soured.

Flavor: Cake: sour, off, heat stressed, rancid
Strawberry fruit topping: fermented, soured.

Texture: Cake: dry; stale; crumbly; dense; excessively moist.
Strawberry fruit topping: thick, crystallized.

Unique Examination/Test Procedures

NA

Special Notes

NA