

Item: **Chocolate cherry cake with cherry fruit topping**

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; deep, chocolate brown color.
 Cherry fruit topping: shiny, dark red with whole or broken cherry pieces and free from pit(s) or portions thereof.

Odor: Cake: medium sweet chocolate cherry
 Cherry fruit topping: cherry odor

Flavor: Cake: medium sweet chocolate cherry
 Cherry fruit topping: slightly sweet, tart cherry flavor

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

Possible Deteriorative Changes

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

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

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

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

Unique Examination/Test Procedures

NA

Special Notes

NA