

Item: **Yellow cake with chocolate icing**

Document: **PCR-C-024, Cakes and Brownies, 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: Pale, tan surface and pale, off-white crumb.  
                         Icing: Shiny, dark brown.

Odor:              Cake: Sweet, mild vanilla.  
                         Icing: Sweet chocolate.

Flavor:            Cake: Sweet, mild vanilla.  
                         Icing: Sweet chocolate.

Texture:          Cake: Dense, tender, moist and fine grain.  
                         Icing: Smooth and easily spreadable.

**Possible Deteriorative Changes**

Appearance:      Cake: Excessively moist, sticky surface or excessively dry surface and/or excessively  
                         dark surface and/or crumb.  
                         Icing: Darkened, separated, oily.

Odor:              Cake: Rancid, oxidized, scorched, musty.  
                         Icing: Oxidized.

Flavor:            Cake: Rancid, oxidized, scorched, musty.  
                         Icing: Oxidized.

Texture:          Cake: Excessively moist or excessively dry and crumbly.  
                         Icing: Crystallized, weepy.

**Unique Examination/Test Procedures**

NA

**Special Notes**

NA