

Item: **Cranberry orange cake with white icing**

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

Approximate Caloric Value Per Serving: **185** Component Classification: **Secondary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Cake: Tan to golden brown surface, off-white to light tan crumb with small cranberry pieces distributed throughout.
Icing: Shiny, white.

Odor: Cake: Sweet, cranberry and orange.
Icing: Sweet.

Flavor: Cake: Sweet, cranberry and orange.
Icing: Sweet.

Texture: Cake: Dense, tender, moist, and fine grain with cranberry pieces.
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