

Item: **Gingerbread cake with white icing**

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

Approximate Caloric Value Per Serving: **210** Component Classification: **Secondary**

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

Item Characteristics

Appearance: Cake: Medium to dark brown surface, medium brown crumb.
 Icing: Shiny, white.

Odor: Cake: Sweet ginger, molasses with a slight brown spice.
 Icing: Sweet.

Flavor: Cake: Sweet ginger, molasses with a slight brown spice.
 Icing: Sweet.

Texture: Cake: Dense, tender, moist, slightly open grain.
 Icing: Smooth, 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: Oxidized, scorched, musty.
 Icing: Oxidized.

Flavor: Cake: 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