
• MONOGRAPH NO.: 3A5

ITEM: **Cake, Chocolate, Brownie** (CBC)
Thermohydrostabilized

NSN: 8920-01-151-8839 ITEM SPECIFICATION: MIL-C-44235

APPROXIMATE CALORIC VALUE PER SERVING: 278

CHARACTERISTICS OF ITEM:

APPEARANCE: Compact, fine grained dense chocolate cake with nuts. Color profile: Medium brown cake with cream colored nuts.

ODOR: Sweet, chocolate.

FLAVOR: Moderate sweet, moderate chocolate, slightly starchy.

TEXTURE: Dense, dry, crumbly.

ESTIMATED SHELF-LIFE AT 70 DEGREES F: 36 months
80 DEGREES F: 24 months
90 DEGREES F: 18 months
100 DEGREES F: 12 months

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: Further darkening may occur.

ODOR: Product may become slightly stale or slightly rancid.

FLAVOR: Slightly stale. Product may exhibit a slight chocolate flavor loss and nuts may become slightly rancid.

TEXTURE: Product may become slightly drier, more crumbly or firmer.

UNIQUE EXAMINATION/TEST PROCEDURES: Heating improves odor, flavor and texture.

SPECIAL NOTES: Can is designed to yield 18 portions, cut 3 rows x 6 rows (72 grams).