
• MONOGRAPH NO.: 4A1

ITEM: Jelly, Apple (JLA)

NSN: 8930-01-225-9799 ITEM SPECIFICATION: MIL-C-44068

APPROXIMATE CALORIC VALUE PER SERVING: 75

CHARACTERISTICS OF ITEM:

APPEARANCE: Amber color, exhibiting slight weeping of fluid from the gel phase (slight syneresis).

ODOR: Sweet, apple, slightly fermented.

FLAVOR: Moderately sweet, pronounced apple, slightly fermented.

TEXTURE: Smooth, firm gel except slight weeping is permissible.

ESTIMATED SHELF-LIFE AT 70 DEGREES F: 66 months
80 DEGREES F: 54 months
90 DEGREES F: 42 months
100 DEGREES F: 30 months

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: Dark amber to decidedly brown; moderate syneresis.

ODOR: Moderately fermented, cider-like.

FLAVOR: Extreme loss of apple flavor; scorched, caramelized, fermented.

TEXTURE: Moderate to extreme loss of gel structure, moderate to extreme syneresis, liquified (total loss of gel structure).

UNIQUE EXAMINATION/TEST PROCEDURES: Do not knead package prior to opening as this will damage the gel structure. Open package by cutting off three seals and laying it open so as to expose the product. If mold is noted or suspected examine the pouch very closely for tears, cuts, or holes. If package integrity has been compromised, score a defect against the package and note the finding of the mold in the remarks. To check product for weeping, place it on a flat smooth surface such as a paper plate or egg breakout dish.

SPECIAL NOTES: The degree of loss of apple flavor can be expected to vary with the vendor and DOP. Slight loss of flavor should be expected even under ideal storage conditions and should not be scored. Flexible package is designed to yield approximately 1.0 ounce of product (28 grams)