

28 September 2007
NSN: 8955-01-484-9677

* MONOGRAPH NO: 6B3

Item: **Drink Mixes, Coffee Flavored, instant, Cappuccino, Regular, Mocha (Type V, Style A, Flavor 2)** (CMO)

Document: **CID A-A-20336, Drink Mixes, Coffee (Unflavored and Flavored) and PKG&QAP**

Approximate Caloric Value Per Serving: **120** Component Classification: **Secondary**

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

Item Characteristics

Appearance: Dehydrated product: a pale tan or dark brown combination.
Rehydrated product: a medium cream brown color with a layer of milky white froth on top.

Odor: Dehydrated product: Characteristic of mocha instant cappuccino.
Rehydrated product: Strong, sweetened coffee with mocha.

Flavor: Rehydrated product: A strong sweetened coffee with cream flavor with mocha.

Texture: Dehydrated product: Free flowing and fine grained. Lumps that occur can be broken apart with light finger pressure.
Rehydrated product: smooth, free of discernible lumps, and sediment free.

Possible Deteriorative Changes

Appearance: Dehydrated product: Lumpy or caked, not free flowing. Not uniformly blended. Not pale tan or not a dark brown combination.
Rehydrated product: May not reconstitute instantly, sedimentation, undissolved particles.

Odor: Off odors, such as, strong non-fat dry milk odor, rancid aroma.

Flavor: Rehydrated product: Flavor not typical of mocha coffee flavor. Off flavors, such as, strong non-fat dry milk flavor, rancid.

Texture: Dehydrated product: Not free flowing. Lumps that occur can not be broken apart with light finger pressure.
Rehydrated product: Not sediment free.

Unique Examination/Test Procedures

Initial examination should be done in the dry state; final examination and evaluation should be done after rehydrating IAW package instructions. After adding water gentle stirring is permitted.

Special Notes Dry product may contain lumps, which are of no concern provided they break or fall apart under light finger pressure.