
• MONOGRAPH NO.: 7A2

ITEM: Hot Pepper Sauce (HSA)

NSN: 8950-01-101-9897 ITEM SPECIFICATION: A-A-20097

APPROXIMATE CALORIC VALUE PER SERVING: 20

CHARACTERISTICS OF ITEM:

APPEARANCE: Red to reddish brown liquid.

ODOR: Pungent, vinegary, peppery.

FLAVOR: Slightly to moderately sweet, moderate pepper oil, slight vinegar, slight woody, well blended, slight afterburn.

TEXTURE: Smooth (thin) suspension of red pepper without stratification or separation

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: Red color fades to yellowish brown.

ODOR: No changes noted at time of publication. Remarks will be provided when available from the field or the accelerated storage study being conducted by Natick.

FLAVOR: No changes noted at time of publication. Remarks will be provided when available from the field or the accelerated storage study being conducted by Natick.

TEXTURE: Moderate sedimentation as opposed to slight sedimentation that is characteristically normal.

UNIQUE EXAMINATION/TEST PROCEDURES: Product should be tasted by itself initially and in small quantities only. Subsequent evaluation should be done when used on the entree that it was packed with. Due to the spicy nature of the product, it should be the last component organoleptically evaluated to prevent carryover to other samples and consequent masking of their odor and flavor.

SPECIAL NOTES: Screw caps shall be secured to bottles with a band of plastic shrink film or sealing tape. If shrink film or sealing tape is loose or deteriorating, annotate the inspection worksheet accordingly but do not score as a defect unless the contents are leaking out.