
• MONOGRAPH NO.: 7A6

ITEM: Sugar (SUG)

NSN: 8925-00-205-3144 ITEM SPECIFICATION: JJJ-S-791

APPROXIMATE CALORIC VALUE PER SERVING: 24

CHARACTERISTICS OF ITEM:

APPEARANCE: White, free flowing, fine or extra fine granules.

ODOR: Typical of commercial product.

FLAVOR: Typical of commercial product.

TEXTURE: Free-flowing granules.

ESTIMATED SHELF-LIFE AT 70 to 100 DEGREES F: Indefinite

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: Not white or free-flowing.

ODOR: Any objectionable/nontypical odor (e.g., musty).

FLAVOR: Any objectionable flavor (e.g., musty).

TEXTURE: Caked or lumped (see Special Notes).

UNIQUE EXAMINATION/TEST PROCEDURES: Initially examine in dry state for appearance and texture; then examine in instant coffee. If product is caked or lumped in dry state, examine the package closely for cuts, tears, holes or open seals. Inserting a pocket flashlight inside the package while in a dark room often aids in identifying package integrity defects. Also shake package vigorously ten times and observe for minute quantities of product that may sift out of package especially at the juncture of the seams and the folded edge of the package. The defect is appropriately called a sifter.

SPECIAL NOTES: Lumps that break apart under light pressure (e.g., pressed between the fingers gently) are of no concern.