
• MONOGRAPH NO.: 7A7

ITEM: Salt, Table (SLT)

NSN: 8950-00-641-8980 ITEM SPECIFICATION: SS-S-31

APPROXIMATE CALORIC VALUE PER SERVING: None

CHARACTERISTICS OF ITEM:

APPEARANCE: White, free-flowing, finely granulated.

ODOR: Typical of commercial product.

FLAVOR: Typical of commercial product.

TEXTURE: Free-flowing, without caking or lumps (see Special Notes).

ESTIMATED SHELF-LIFE AT 70 to 90 DEGREES F: Indefinite

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: Not white or free-flowing.

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

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

TEXTURE: Caked or not free-flowing (see Special Notes).

UNIQUE EXAMINATION/TEST PROCEDURES: 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. Trace amounts of dark specks are permissible IAW the item specification and should not be misconstrued as foreign material. If deemed necessary, coordinate with supporting laboratory for evaluation.