
• MONOGRAPH NO.: 7A8

ITEM: Coffee, Instant (COF)

NSN: 8955-01-226-1710 ITEM SPECIFICATION: HHH-C-575

APPROXIMATE CALORIC VALUE PER SERVING: 9

CHARACTERISTICS OF ITEM:

APPEARANCE: Moderate to dark brown, fine powdery or course particles (spray dried not freeze dried). Reconstituted: Very dark brown liquid with slightly oily film on the surface.

ODOR: Low coffee, roasted coffee beans.

FLAVOR: Low coffee, slight to moderately bitter.

TEXTURE: Dry: Fine powdery or course particles (spray dried not freeze dried). Reconstituted: Smooth fluid, all particles solubilized, little to no sediment.

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: Clumpy, caked, hardened in dry state.

ODOR: Excessively strong coffee, stale coffee.

FLAVOR: Excessively bitter, stale, rancid oil, excessively strong coffee flavor.

TEXTURE: Clumpy, caked, hardened (see Special Notes).

UNIQUE EXAMINATION/TEST PROCEDURES: Product should be observed in the dry state initially; follow up with exam in reconstituted state following package preparation instructions; finally exam using cream substitute. Do not use plastic, styrofoam or similar cups. Glass or ceramic ones are recommended.

SPECIAL NOTES: With cream substitute in coffee it should appear as a tan colored liquid, have a low coffee, non-dairy creamer odor and flavor, and be a smooth homogeneous fluid. Product is packed in a package which is designed to yield approximately 8 ounces when rehydrated.