

24 January 2013

NSN: 8960-01-613-1436 (BPO)

*MONOGRAPH NO: MCW/LRP 46

Item: **Beverage powder, Carbohydrate, Orange, Fortified with ascorbic acid, vitamin D, and fiber, and enhanced with maltodextrin (Flavor 4, Formulation c)**

Document: **PCR-B-055, Beverage Powder, Carbohydrate, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **180**

Component Classification: **Secondary**

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

Item Characteristics

Appearance: Powdered product: Uniformly blended, free flowing, homogenous, dry mixture.
Rehydrated product: Clear to slightly cloudy, sediment-free, bright orange color liquid.

Odor: Powdered product: Typical of flavor specified.
Rehydrated product: Sweet, sour, distinct orange.

Flavor: Powdered product: Typical of flavor specified.
Rehydrated product: Sweet, sour, distinct orange.

Texture: Powdered product: Free of hard lumps.

Possible Deteriorative Changes

Appearance: Powdered product: Lumpy or caked, not free flowing.
Rehydrated product: Darkened color, settling or undissolved material.

Odor: Perfume, not orange, oxidized vitamins.

Flavor: Perfume, lack of orange flavor, lack of sweetness, extreme bitterness or sourness, oxidized and or excessively strong vitamin flavor.

Texture: Settling or undissolved material when rehydrated, produces an astringent mouth feel.

Unique Examination/Test Procedures

Initial exam shall be done in the dry state. For final exam, prepare beverage in accordance with package directions. Check package seal integrity for poor seals due to improper sealing or product in seal area.

24 January 2013

NSN: 8960-01-613-1436 (BPO)

*MONOGRAPH NO: MCW/LRP 46

Special Notes

Service is significantly affected if the powder is caked. Caking is an indication of high moisture levels, absence of anticaking ingredient and/or extremely high storage temperatures, i.e., over 125°F for more than one month.