

Item: **Nuts and raisins (Type I)**

Document: **PCR-N-003, Nut and Fruit Mix, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **310** Component Classification: **Primary**

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

Item Characteristics

Appearance: Free flowing mixture of nuts (coated peanuts, coated walnuts, almonds, filberts, coated raisins). Free of clumped ingredients that cannot be broken with light finger pressure.

Odor: Unsalted, shelled, roasted peanuts, walnuts, almonds, filberts, and raisins.

Flavor: Unsalted, shelled, roasted peanuts, walnuts, almonds, filberts, and raisins.

Texture: Firm to crunchy nuts and moist, chewy raisins.

Possible Deteriorative Changes

Appearance: Nuts, skins, and raisins darkened or clumped together. Nuts crushed or broken.

Odor: Stale, rancid nuts.

Flavor: Stale, rancid nuts.

Texture: Hard raisins. Nuts not crunchy.

Unique Examination/Test Procedures

Product is considered serviceable if clumps of raisins and nuts can be broken with light finger pressure.

Special Notes

This product pouch shall be nitrogen flushed or contain an oxygen scavenger. If defect such as oxidized or rancid odors or flavors exist, they are likely due to package failure or the absence of an oxygen scavenger. There may be some loose and/or detached skins and peanut splits.