

Item: **Corn flakes cereal bar**

Document: **PCR-C-084, Compressed Bars, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **220** Component Classification: **Primary**

Estimated Shelf Life: **60 months at 80°F**

### **Item Characteristics**

Appearance: Intact, dense and compact bar with a flat surface. Light tan to golden-tan mottled color and a variable dull to shiny surface.

Rehydrated: Milky, cream or tan colored liquid with small pieces of cereal.

Odor: Mild to moderate sweet toasted corn with a slight dairy odor.

Flavor: Mild to moderate sweet toasted corn with a slight dairy and slight salt flavor.

Texture: Easy to bite, moderately firm, crisp, crunchy, grainy, dry and with a slightly oily mouthfeel. Crumbles in mouth.

### **Possible Deteriorative Changes**

Appearance: Darkening, black/burnt spots, excessive crumbs, unidentifiable cornflakes, uneven surface, broken (more than three pieces).

Odor: Rancid, soapy, old grain, cardboard, stale, burnt, musty.

Flavor: Rancid, soapy, old grain, cardboard, musty, stale decreased sweetness, bitter, burnt.

Texture: Excessive crumble, increased firmness, hard bite, crystallized, dry, grainy.

### **Unique Examination/Test Procedures**

Check odor on just opened package for best evaluation of quality. Check for vacuum packaging (full vacuum). Crumbling may occur during excess handling.

### **Special Notes**

NA