

Item: **Chocolate chip dessert bar**

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

Approximate Caloric Value Per Serving: **330** Component Classification: **Primary**

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

**Item Characteristics**

Appearance: Intact, dense and compact bar with a flat surface. Cream, brown, tan mottled color. Shiny, smooth surface with chocolate chips throughout.

Odor: Semi-sweet chocolate, cocoa, sweet toasted grain, and walnut.

Flavor: Semi-sweet chocolate, cocoa, sweet toasted grain, and walnut. Mild shortening flavor, a slight uncooked flour note, and a slight salt flavor.

Texture: Grainy and crunchy with soft chocolate chips. Easy to bite and crumbles in mouth.

**Possible Deteriorative Changes**

Appearance: Very dark brown, bloom on chocolate chips, lack of mottled color, excessive crumbling.

Odor: Cardboard, low chocolate, soapy, stale cookie, old chocolate, painty, musty, rancid.

Flavor: Cardboard, rancid, low chocolate, old, stale, sour, bitter, scorched/burnt.

Texture: Excessive crumble, grainy, excessive hardness, crystallization of sugar.

**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