

ITEM: Vegetable Crackers

(CKV)

MONOGRAPH NO.: KC6

VENDOR: SOPAKCO

APPROXIMATE CALORIC VALUE: 162 Kilocalories.

CHARACTERISTICS OF ITEM:

APPEARANCE: Square, evenly baked to light golden color, except for edges that may be light to dark brown; surface contains numerous perforations; flecks of vegetables and herbs throughout.

ODOR: Very slightly toasted cracker; vegetable and yeast-like odor is often detected.

FLAVOR: Ranges from a salty, bland cracker to a mild seasoned vegetable cracker; yeast-like flavor is often noticeable.

TEXTURE: Dry, crispy to crumbly.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Darker or lighter, slight oiliness.

ODOR: Stale, rancid.

FLAVOR: Stale, bitter, rancid.

TEXTURE: Excessively dry and/or crumbly.

UNIQUE EXAMINATION/TEST PROCEDURES: When the package is first opened the product should be smelled for off-odors. Odors that dissipate rapidly (i.e., musty, yeasty, slightly rancid) should be noted but not scored as a surveillance defect provided no other condition factor such as off-taste is also noted.

SPECIAL NOTES: Serviceability of the biscuit is considered significantly affected when more than 50% of the product's volume is crushed or reduced to crumbs. This item is vacuum packed, but does not contain an inner liner. The sealed bag shall continue to exhibit tight adherence to the large flat surfaces of the contents when pulling force is applied at the center of each side seal. This force shall be applied by holding each side seal between thumb and forefinger of each hand, simultaneously exerting a slight pull with both hands.