
MONOGRAPH No. BB2

ITEM: Beverage Base Powder, Grape, Type II, Nutritive Sweetener, Fort. A or b, with or without ascorbic acid, Flavor 5

NSN: 8960-01-419-3689

APPROXIMATE CALORIC VALUE PER SERVING: 150

COMPONENT CLASSIFICATION: Secondary

CHARACTERISTICS OF ITEM:

APPEARANCE: Dehydrated: Purple brown, fine powder.
Rehydrated: Purple brown, clear liquid.

ODOR: Sweet, artificial grape.

FLAVOR: Sweet, artificial grape.

TEXTURE: Free flowing, fine powder, without lumps that cannot be broken apart by light finger pressure.

ESTIMATED SHELF-LIFE AT: 70 DEGREES F: 36 months
80 DEGREES F: 30 months
90 DEGREES F: 24 months
100 DEGREES F: 18 months

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: Rehydrated: Coagulated, gelatin, surface frothing or cloudiness, excessive sediment significantly affecting aesthetic appearance or flavor.

ODOR: Burnt, scorched, moldy/mildew.

FLAVOR: Oxidized or any other flavor not typical of the type of beverage.

TEXTURE: Lumpy or caked, not free flowing.

UNIQUE EXAMINATION/TEST PROCEDURES: Prepare beverage IAW package instructions. Product should dissolve completely within about two minutes.

SPECIAL NOTES: If slight sedimentation and clouding are observed but the odor and flavor are normal, do not score the sedimentation as a defect during surveillance inspection; make note of it in the narrative for future use. Coagulation/gelatin may occur if the original formulation was incorrect or if the product has been temperature abused for a long time. Coagulation/gelatin presents as clumps of granules that do not readily dissolve when product is reconstituted. Particles tend to float in suspension (look like gel pockets or tapioca granules that are clumped together).