

Item: **Sauce Mix, Cheese, Instant**

Document: **COTS**

Approximate Caloric Value Per Serving: **NA** Component Classification: **Secondary**

Estimated Shelf Life: **36 months at 80°F; 6 months at 100°F**

Item Characteristics

Free flowing instant cheese powder with color appropriate to cheese type, i.e. American could be either white or orange in color. Mix shall be uniform in composition and appearance, free from black specs or lumps that do not fall apart under light finger pressure.
Prepared: Product shall possess a thick creamy cheese sauce consistency.

Odor: Odor shall be typical of specified processed cheese type.

Flavor: Flavor shall be typical of specified processed cheese type.

Texture: Free flowing powder free from lumps that do not fall apart under light finger pressure.
Prepared: Product shall readily attain a thick creamy sauce consistency.

Possible Deteriorative Changes

Product may clump or darken with age.

Appearance: **Prepared:** Product may have clumps that do not break upon heating/stirring and may not readily attain a thick creamy cheese sauce appearance.

Odor: Rancid, stale, oxidized, tallowy, bitter, fishy, soapy, scorched, or other objectionable odors.

Flavor: Rancid, stale, oxidized, tallowy, bitter, fishy, soapy, scorched, or other objectionable flavors.

Texture: Powder may clump.
Prepared: Product may contain lumps and may not readily attain a thick creamy cheese sauce consistency.

Unique Examination/Test Procedures

Prepare as directed on label.