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MONOGRAPH NO. BO8  
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ITEM: Hot Sauce, Extra Hot – 4x, Type II, 3 fl. oz.

SPECIFICATION: CIC A-A-20097D

NSN: 8950 01 433 2207

APPROXIMATE CALORIC VALUE PER SERVING: 20

COMPONENT CLASSIFICATION: Ancillary

CHARACTERISTICS OF ITEM:

APPEARANCE: Red to reddish brown liquid.

ODOR: Pungent, vinegary, peppery.

FLAVOR: Slightly to moderately sweet, moderate pepper oil, slight  
Vinegar, slight woody, well blended, slight afterburn.

TEXTURE: Smooth (thin) suspension of red pepper without  
stratification or separation

ESTIMATED SHELF-LIFE AT:   70 DEGREES F: 36 months  
                                  80 DEGREES F: 24 months  
                                  90 DEGREES F: 18 months  
                                  100 DEGREES F: 12 months

EXPECTED DETERIORATIVE CHANGES:

APPEARANCE: Red color fades to yellowish brown. White Specks may  
be evidence of yeast and mold growth.

ODOR: No changes due to chemical breakdown have been noted.  
Yeasty or Fermented odor would be caused by microbial  
growth.

FLAVOR: No changes noted at time of publication.

TEXTURE: Moderate sedimentation as opposed to slight  
sedimentation that is characteristically normal.

UNIQUE EXAMINATION/TEST PROCEDURES: Product should be tasted by itself initially and in small quantities only. Subsequent evaluation should be done when used on the entree that it was packed with. Due to the spicy nature of the product, it should be the last component given sensory evaluation to prevent carryover to other samples and consequent masking of their odor and flavor.

SPECIAL NOTES: Screw caps shall be secured to bottles with a band of plastic shrink film or sealing tape. If shrink film or sealing tape is loose or deteriorating, annotate the inspection worksheet accordingly but do not score as a defect unless the contents are leaking out.