

Item: **Bakery Mix, Prepared, Cake Mixes, Yellow (Class 1, Style B)**

Document: **MIL-B-44275A, Bakery Mixes, Prepared**

Approximate Caloric Value Per Serving: **NA**

Component Classification: **Secondary**

Estimated Shelf Life: **24 months at 80°F**

Item Characteristics

Appearance: Dry bakery mix shall be a free flowing mix free from lumps that do not fall apart under light finger pressure. Uniform light yellow color. **Prepared** cake shall possess a golden brown crust. Slightly convex top surface free of cracks. Moist, light yellow, slightly open textured crumb. No large gas pockets or tunnels.

Odor: **Prepared** cake shall have a sweet baked yellow cake odor.

Flavor: **Prepared** cake shall have a sweet baked yellow cake flavor. May have a baking powder flavor

Texture: Dry mix shall be free flowing. **Prepared** cakes shall be moist, tender and show no evidence of lumps.

Possible Deteriorative Changes

Appearance: Dry mix may darken in color and/or contain lumps that do not fall apart under light finger pressure.

Prepared cakes may contain undissolved lumps and may not rise.

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

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

Texture: Bakery mix may clump excessively, and not readily dissolve upon mixing or baking. **Upon mixing** the product may not readily attain a thick creamy cake batter consistency.

Prepared cakes may contain undissolved lumps and/or be dense due to cake not rising.

Unique Examination/Test Procedures

Prepare as directed on label.