

Item: **Cereal, Wheat, Quick Cooking and Instant, Enriched Farina, Instant, Unflavored (Type I, Style B, Flavor 1)**

Document: **CID A-A- 20108A, Cereals, Wheat, Quick-Cooking and Instant**

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

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

**Item Characteristics**

Appearance: Characteristic wheat color typical of farina. Free flowing cereal shall be uniform in composition and appearance, free from lumps that do not fall apart under light finger pressure.

**Prepared** cereal shall be uniform in composition and appearance and free of lumps that do not fall apart under light pressure.

Odor: **Dry or Prepared:** Characteristic cooked wheat cereal odor.

Flavor: **Prepared:** Characteristic cooked wheat cereal flavor.

Texture: Dry product shall be free flowing.  
**Prepared:** Moist, granular, slightly thick cooked wheat cereal.

**Possible Deteriorative Changes**

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

**Prepared** cereal may contain undissolved lumps.

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

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

Texture: May clump excessively and not readily dissolve upon mixing or baking.  
**Prepared** cereal may not readily attain a thick creamy cooked wheat consistency and may contain undissolved lumps.

**Unique Examination/Test Procedures**

Prepare as directed on label.