

Item: **Potatoes, White, Dehydrated, Mashed (precooked, rapid rehydrating), Agglomerates, Without lumps (Type II, Style D, Option a)**

Document: **CID A-A-20032F, Potatoes, White, Dehydrated**

Approximate Caloric Value Per Serving: **100 Kcal** Component Classification: **Primary**

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

Item Characteristics

Appearance: Porous random shaped agglomerated potato pieces. Shall be free of clumps and white to pale yellow in color. Shall be bright and free from gray to brown colors.
Prepared: Mashed potatoes shall be uniform white to pale yellow color. Shall be bright in color and be free from gray and brown colors. Shall be free of clumps that do not fall apart under light finger pressure.

Odor: Typical of dehydrated instant mashed potatoes. May be starchy.
Prepared: Cooked potato odor. Free from sour, musty, rancid odors.

Flavor: **Prepared:** Cooked potato flavor. Free from sour, musty, rancid odors

Texture: Porous, granular texture. Product shall be free flowing. Lumps should be easily broken up.
Prepared: Consistency of mashed potatoes. Lumps should be easily broken.

Possible Deteriorative Changes

Appearance: May darken. May contain lumps that do not fall apart under light finger pressure.

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

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

Texture: May clump and/or may not readily attain a thick creamy mashed potato texture upon mixing.

Unique Examination/Test Procedures

Prepare as directed on label.

App J
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