

Item: **Bakery Mixes, Prepared, Quick bread mixes, Yellow Cornbread (Class 2, Style A)**

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

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.

Appearance: **Prepared** cake shall possess a golden brown crust. The prepared cake shall be even grained cornbread. Slightly convex top surface free of cracks. Moist, yellow, slightly open textured crumb. No large gas pockets or tunnels.

Odor: **Prepared** cornbread shall have a sweet baked cornbread odor.

Flavor: **Prepared** cornbread shall have a sweet baked cornbread flavor.

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

Possible Deteriorative Changes

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

Prepared cornbread 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.

Bakery mix may clump excessively, and not readily dissolve upon mixing or baking.
Texture: **Upon mixing** the product may not readily attain a thick cornbread batter consistency.
Prepared cakes may contain undissolved lumps and/or be dense due to not rising.

Unique Examination/Test Procedures

Prepare as directed on label.