
MONOGRAPH No. BV3

ITEM: CORN, WHOLE KERNEL, TYPE B, COLOR A, GRADE A

NSN: 8915-00-257-3947

SPECIFICATION: US STD for Grade

COMPONENT CLASSIFICATION: Secondary

CHARACTERISTICS OF ITEM:

APPEARANCE: Whole corn kernels. Color profile: Yellow; will lose some brightness after opening.

ODOR: Typical of thermally processed corn with a slight sweet aroma.

FLAVOR: Typical of canned corn with a slight sweet flavor.

TEXTURE: Crisp corn kernels, chewy skins.

ESTIMATED SHELF-LIFE AT: 80 DEGREES F: 36 months
 100 DEGREES F: 6 months

POSSIBLE DETERIORATIVE CHANGES:

APPEARANCE: Product may become slightly darker yellow-tan.

ODOR: Slightly stale or bland.

FLAVOR: Slightly stale or bland.

TEXTURE: Kernels may become softer or more fibrous.

UNIQUE EXAMINATION/TEST PROCEDURES: None.

SPECIAL NOTES: None