

Item: **Sugar, White (Refined), Granulated (fine or extra fine) (Type I, Style A) (SUG)**

Document: **CID A-A-20135 Sugar, Refined, White and Sugar, Brown and PKG & QAP**

Approximate Caloric Value Per Serving: **24** Component Classification: **Ancillary**

Estimated Shelf Life: **Indefinite at 40°, 70° and 90°F**

Item Characteristics

Appearance: White, free flowing, fine or extra fine granules.

Odor: Sweet white cane or beet sugar.

Flavor: Sweet white cane or beet sugar.

Texture: Free-flowing granules.

Possible Deteriorative Changes

Appearance: Not white or free-flowing.

Odor: Any objectionable/non-typical odor (e.g., musty).

Flavor: Any objectionable flavor (e.g., musty).

Texture: Caked or lumped (see Special Notes).

Unique Examination/Test Procedures

Initially examine in dry state for appearance and texture; then examine in instant coffee. If product is caked or lumped in dry state, examine the package closely for cuts, tears, holes or open seals. Inserting a pocket flashlight inside the package while in a dark room often aids in identifying package integrity defects. Also shake package vigorously ten times and observe for minute quantities of product that may sift out of package especially at the juncture of the seams and the folded edge of the package. The defect is appropriately called a sifter.

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Special Notes

Lumps that break apart under light pressure are of no concern.