

Item: **Filled French toast**

Document: **MIL-DTL-32221, Filled Bakery Item, Shelf Stable, for Operational Rations**

Approximate Caloric Value Per Serving: **300** Component Classification: **Primary**

Estimated Shelf Life: **3 years @ 80°F**

**Item Characteristics**

Overall: Square or rectangular shape.  
Bread: Slightly dense and have a uniform cell structure; no compression streaks.  
Crust: Uniform medium golden brown; no excessive flour dusting; visible dark brown maple flakes.  
Filling: Light to medium golden brown gel matrix; no leakage through the bread portion.

Appearance:

Odor: Caramel and French toast.

Flavor: Caramel and French toast.

Texture: Bread: Not excessively dry and crumbly or excessively moist and gummy. Slightly dense and uniform cell structure.  
Filling: Not excessively thin or runny.

**Possible Deteriorative Changes**

Appearance: Bread: Darkened or browned crumb.  
Filling: Leakage through the bread portion. Dry.

Odor: Burnt, scorched, rancid, oxidized, sour, stale, musty, or moldy.

Flavor: Burnt, scorched, rancid, oxidized, sour, stale, musty, moldy, or bitter.

Texture: Bread: Excessively dry or crumbly or excessively moist or gummy.  
Filling: Excessively thin or runny. Dry.

**Unique Examination/Test Procedures**

This product should contain an oxygen scavenger packet. If defects such as oxidized or rancid odors exist, they are likely due to package failure or the absence of an oxygen scavenger.

**Special Notes**

Each pouch shall contain one intact sandwich and one intact oxygen scavenger.

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Some bleeding of filling into the bread crumb is normal but may increase over time.