

18 May 2007

NSN: 8940-01-545-1787

(DBPB)

MONOGRAPH NO: FS3-05

Item: **Dessert Bar, Shelf Stable, Peanut Butter (Flavor II)**

Document: **PCR-D-004, Dessert Bar, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **240**

Component Classification: **Primary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Intact and free of cracks, smooth surface, dense structure, light tan color, small pieces of peanuts visible on the surface and throughout.

Odor: Lightly roasted peanut odor, free of coconut odor.

Flavor: Lightly roasted peanut flavor, mild sweet cream flavor, free of coconut flavor.

Texture: Dense matrix with smooth, creamy mouth feel, firm nut pieces throughout.

Possible Deteriorative Changes

Appearance: Darkened, crumbly, dense fudgy paste. Dessert bar sticking to the package.

Odor: Rancid, stale, oxidized, peanut skin, old cooking oil.

Flavor: Rancid, oxidized, stale.

Texture: Excessively firm, crumbly.

Unique Examination/Test Procedures

This product is vacuum packaged. Inspect for “inadequate vacuum” by firmly grasping the edges of the package and attempting to pull or stretch the material away from the product for a short time. A pouch with adequate vacuum will return to its original shape when pressure is released. If vacuum is adequate the product will not move easily within the pouch.

Special Notes

NA