

Item: **Nuts with raw sunflower kernels and infused fruit (Type III)**

Document: **PCR-N-003, Nut and Fruit Mix, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **310** Component Classification: **Primary**

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

**Item Characteristics**

- Appearance: Free flowing mixture of nuts (coated peanuts, coated walnuts, almonds), raw sunflower kernels, and infused fruits. Free of clumped ingredients that cannot be broken with light finger pressure. Off-white to gray raw sunflower kernels, uniform dark blue to purple blueberries, uniform cranberry-red cranberries, uniform bright red cherries.
- Odor: Unsalted, shelled, roasted peanuts, walnuts, raw sunflower seed kernels, almonds, and infused fruit (blueberries, cranberries, and cherries).
- Flavor: Unsalted, shelled, roasted peanuts, walnuts, raw sunflower seed kernels, almonds, and infused fruit (sweet wild blueberry; tart, sweet cranberry; and sweet cherry).
- Texture: Firm to crunchy nuts; firm, not brittle or soggy raw sunflower kernels; moist, chewy infused fruit.

**Possible Deteriorative Changes**

- Appearance: All components darkened or clumped together. Nuts and sunflower kernels crushed or broken.
- Odor: Stale, rancid nuts or sunflower kernels.
- Flavor: Stale, rancid nuts or sunflower kernels.
- Texture: Soft nuts. Brittle or soggy sunflower kernels. Dry, hard infused fruit.

**Unique Examination/Test Procedures**

Product is considered serviceable if clumps of nuts, sunflower kernels and infused fruits can be broken with light finger pressure.

**Special Notes**

This product pouch shall be nitrogen flushed or contain an oxygen scavenger. If defect such as oxidized or rancid odors or flavors exist, they are likely due to package failure or the absence of an oxygen scavenger. There may be some loose and/or detached skins and peanut splits.

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