

Item: **Bagel, Shelf Stable, Plain (Type I)**

Document: **MIL-DTL-32219, Bagel, Shelf Stable, For Operational Rations**

Approximate Caloric Value Per Serving: **160** Component Classification: **Primary**

Estimated Shelf Life: **2 years @ 80°F**

Item Characteristics

Appearance: Round. Has an open center. Crust: uniform brown baked bread color without being excessively light or dark. Crumb: white to off white color.

Odor: Boiled/steamed and baked dough fermented by yeast.

Flavor: Dough fermented by yeast and slightly sweet.

Texture: Not excessively dry, crumbly, or excessively moist and gummy.

Possible Deteriorative Changes

Appearance: Darkened crumb, darkened surface.

Odor: Rancid, oxidized, excessively sour, and stale.

Flavor: Rancid, oxidized, excessively sour, and stale.

Texture: Firm bite, dry and crumbly.

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 bagel and one intact oxygen scavenger.