

APP A
DSCPH 4155.2

*** MONOGRAPH NO.: M10M**

ITEM: Peanuts, Shelled, Roasted, Unblanched, 1 oz flex pkg. Type V, Style A

NSN: 8925 01 450 4234

ITEM SPECIFICATION: CID A-A-20164B

APPROXIMATE CALORIC VALUE: 170 (SECONDARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Light to medium tan color with a light even coating of chalky, white pulverized salt or “flour salt”.

ODOR AND FLAVOR: Freshly roasted peanuts. Slightly salty.

TEXTURE: Firm and crunchy

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Color darkened

ODOR AND FLAVOR: Rancid, stale, musty.

TEXTURE: Soft, not firm and crunchy.

UNIQUE EXAMINATION/TEST PROCEDURES: Requirements allow this product to be packaged either under a full vacuum or with a nitrogen flush. If the product is vacuum packaged. procedures for “inadequate vacuum” inspection should be followed.

SPECIAL NOTES: Serviceability is considered significantly affected when more than 25.0 percent by weight of peanuts consists of splits or if more than 4.0 percent by weight appear broken into pieces ¼ or less of the kernel. 1/

1/ A split is defined as the separated half of the kernel