

Item: **Nuts and raisins (Type I)**

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 peanuts, walnuts, almonds, filberts, and raisins.
Free of clumped ingredients that cannot be broken with light pressure.

Odor: Unsalted, shelled, roasted peanuts, walnuts, almonds, filberts, and raisins.

Flavor: Unsalted, shelled, roasted peanuts, walnuts, almonds, filberts, and raisins.

Texture: Firm to crunchy nuts and moist, chewy raisins.

Possible Deteriorative Changes

Appearance: All components darkened or clumped together. Nuts crushed or broken.

Odor: Stale, rancid nuts.

Flavor: Stale, rancid nuts.

Texture: Soft nuts; dry, hard raisins.

Unique Examination/Test Procedures

Product is considered serviceable if clumps of raisins and nuts can be broken with light pressure.

Special Notes

This pouched product 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.