

Item: **Salted Caramel Cereal Crisps Recovery Bar**

Document: **PCR-R-016, Recovery Bar, Cereal Crisps, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **285**

Component Classification: **Primary**

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

Item Characteristics

Appearance: Rectangular bar with a moderately porous structure and slightly rough glossy surface. Light tan color with small intact pieces of off-white and light tan color crisp cereal grains.

Odor: Moderate buttery caramel, slight vanilla.

Flavor: Moderate buttery caramel, slight vanilla, moderately sweet marshmallow and toasted grain, slightly salty.

Texture: Cohesive, soft, pliable and chewy with crispy pieces of cereal grains.

Possible Deteriorative Changes

Appearance: Darkening, matte finish, broken.

Odor: Stale, oxidized, scorched, soapy, low or no caramel odor.

Flavor: Stale, oxidized, scorched, soapy, low or no caramel flavor.

Texture: Excessive hardening (very firm, hard to bite into), excessive stickiness, crumbly, stale crisps.

Unique Examination/Test Procedures

N/A

Special Notes

Serviceability is considered significantly affected when bars are broken into more than three pieces or when more than 25 percent of product is crushed or reduced to powder. This product should contain an oxygen scavenger packet. If defects such as an oxidized or rancid odor or flavors exist, they are likely due to package failure or the absence of an oxygen scavenger.