Date: 15 November 2023

NSN: **8920-01-556-1172** (GMB)

Item: Granola with milk and blueberries

Document: PCR-G-003 Granola, Packaged in a Flexible Pouch, Shelf Stable

Approximate Caloric Value Per Serving: 210 Component Classification: Primary

Estimated Shelf Life: 36 months at 80°F

## **Item Characteristics**

Dry product: Free-flowing mixture of rolled oat flakes, nonfat dry milk powder, freeze-

dried dark purple to dark blue colored blueberries.

Appearance: Rehydrated product: Mixture of light to medium tan color distinct rolled oat flakes,

dark purple to dark blue colored blueberries, coconut pieces, and thin milky liquid

(may be a blue to purple color from the blueberries).

Dry product: Moderate toasted grain, sweet dairy, mild coconut and may have a mild

blueberry odor.

Odor: Rehydrated product: Moderate sweet, toasted grain, slight dairy, mild blueberry and

coconut.

Flavor: Rehydrated product: Moderate sweet, toasted grain, slight dairy, mild blueberry and

coconut.

Rehydrated product: Chewy and firm rolled oat flakes, soft and moist blueberries,

Texture: fibrous coconut pieces, thin milky liquid with a creamy mouthfeel; some free liquid

and an even distribution of moisture throughout the granola and fruit.

## **Possible Deteriorative Changes**

Appearance: Dry product: Caked or lumped, not free flowing, blackened blueberries.

Rehydrated product: Darkened milky liquid.

Odor: Dry product: Rancid, soapy, scorched, burnt, sour dairy.

Rehydrated product: Rancid, soapy, scorched, burnt, sour dairy.

Flavor: Dry product: Rancid, soapy, scorched, burnt, sour dairy.

Rehydrated product: Rancid, soapy, scorched, burnt, sour dairy.

Texture: Dry product: Not free flowing. Caked or lumped.

Rehydrated product: Gummy cereal, stringy liquid, hard blueberries.

## **Unique Examination/Test Procedures**

Initially examine in dry state for appearance and texture; then examine IAW rehydration directions on package

## **Special Notes**

When rehydrated per instructions the product shall have some free liquid and an even distribution of moisture throughout the granola and blueberries. Lumps that break apart under pressure are no concern. This product should contain an oxygen scavenger packet. If defects such as oxidized or rancid flavors exist, they are likely due to package failure or the absence of an oxygen scavenger.