

Item: **Potatoes, Mashed, Garlic (Flavor II)**

Document: **PCR-P-011, Potatoes, Mashed, Packaged In A Flexible Pouch**

Approximate Caloric Value Per Serving: **120** Component Classification: **Primary**

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

Item Characteristics

Appearance: No evidence of excessive heating (materially darkened or scorched). White to off white, moderately thick. May have some small lumps or contain pieces of parsley.

Odor: Cooked potato and garlic.

Flavor: Cooked potato and garlic.

Texture: Moderately thick and not pasty. May have some small lumps.

Possible Deteriorative Changes

Appearance: Extreme darkening, excessively thick and/or dry.

Odor: Rancid, oxidized, burnt or scorched.

Flavor: Rancid, oxidized, burnt or scorched.

Texture: Excessively thick and pasty or separated into large dry clumps.

Unique Examination/Test Procedures

NA

Special Notes Thermoprocessed mashed potato is normally slightly darker than freshly prepared mashed potato due to the use of dehydro-frozen or dehydrated potato granules in the formulation and the process itself.