

Date: 27 January 2021
NSN: 8920-01-691-5153 (BSWW)

MONOGRAPH: M3N

Item: **Bread, Sliced, Whole Wheat (Type I)**

Document: **PCR-B-064, Bread, Whole Wheat, Packaged In A Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **200** Component Classification: **Primary**

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

Item Characteristics

Appearance: Exterior: Medium brown.
 Interior crumb: Light to medium tan color with brown colored specks typical of whole grain wheat flour. No evidence of compression streaks when broken by hand.

Odor: Cooked whole grain wheat flour, slight yeast, and a slightly sweet odor.

Flavor: Cooked whole grain wheat flour, nutty wheat, slightly sweet, slightly buttery, slightly bitter, and slightly sour flavor.

Texture: Slightly dense with a uniform cell structure. Shall not be excessively dry and crumbly or excessively moist and gummy.

Possible Deteriorative Changes

Appearance: Darkened surface and interior crumb.

Odor: Extreme bitterness, rancidity, staleness.

Flavor: Extreme bitterness, rancidity, staleness.

Texture: Excessively dry and crumbly or excessively moist and gummy.

Unique Examination/Test Procedures

No evidence of excessive flour dusting. The whole wheat sliced bread shall show no evidence of compression streaks when broken by hand. The individual bread slices shall be easily separable.

Special Notes

This product should contain an oxygen scavenger packet. If defects such as oxidized or rancid odors or flavors exist, they are likely due to package failure or the absence of an oxygen scavenger.