

1 October 07  
NSN: 8920 01 573 5244

(TPU)

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\* MONOGRAPH NO: M4A17  
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Item: **Toaster Pastries, Regular, Unfrosted, Brown Sugar Cinnamon, Fortified, Rectangular, Single Serving Packet [Type I, Style B, Flavor 3, Fortification a, Shape i, Servings (a)]**

Document: **CID A-A-20211, Toaster Pastries, Shelf Stable and PKG & QAP**

Approximate Caloric Value Per Serving: **210**

Component Classification: **Primary**

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

### **Item Characteristics**

Appearance: Pastry: rectangular shape, fully baked, uniform crust, light to golden brown color.

Filling: uniform, golden tan.

Odor: Pastry crust: baked, slightly sweet.  
Filling: cinnamon and brown sugar.

Flavor: Pastry crust: baked, slightly sweet.  
Filling: cinnamon and brown sugar.

Texture: Pastry: slightly firm and tender.  
Filling: moist, thick.

### **Possible Deteriorative Changes**

Appearance: Pastry: broken, crushed; darkened or shiny.  
Filling: slight darkening; some migration of filling through crust.

Odor: Pastry: oxidized, rancid, stale.  
Filling: bitter, scorched, loss of cinnamon.

Flavor: Pastry: oxidized, rancid, stale.  
Filling: bitter, scorched, loss of cinnamon.

Texture: Pastry hard, brittle dry or soggy.  
Filling: very thick, sticky, dry.

### **Unique Examination/Test Procedures**

This product is vacuum packaged. Inspect for “inadequate vacuum” by firmly grasping the edges of the package and attempting to pull or stretch the material away from the product for a short time. A pouch with adequate vacuum will return to its original shape when pressure is released. If vacuum is adequate the product will not move easily within the pouch.

### **Special Notes**

Serviceability is significantly affected if more than 1/4 of the toaster pastry is crushed or if the toaster pastry is broken into more than three parts. If the item has an inside wrap, an opening in the wrap is not considered a defect.