

Date: **15 November 2023**  
NSN: **8940-01-713-8140 (DSAP)**

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\* **MONOGRAPH M4A18**  
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Item: **Apple pie dessert spread**

Document: **PCR-D-005, Dessert Spread, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **125**                      Component Classification: **Secondary**

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

### **Item Characteristics**

Appearance:        Thick, glossy, medium golden tan color with specks of brown spices and small particulates of apples and graham cracker crumbs uniformly distributed throughout.

Odor:                Moderate sweet, cooked dairy, buttery, cinnamon, nutmeg, and slight apple.

Flavor:              Moderate fruity sour, sweet apple, cinnamon, nutmeg, mild graham cracker, cooked sweet cream and buttery.

Texture:            After kneading, thick, easily spreadable; not lumpy or pasty.

### **Possible Deteriorative Changes**

Appearance:        Excessive darkening, syneresis.

Odor:                Scorched, sour, pungent, rancid, stale, metallic. Loss of brown spice.

Flavor:              Scorched, bitter, sour, rancid, stale, metallic. Loss of brown spice.

Texture:            Pasty, thin to watery.

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

N/A

### **Special Notes**

N/A