

Item: **Chocolate pudding with protein (Type II)**

Document: **PCR-C-081A, Chocolate Pudding, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **270** Component Classification: **Primary**

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

Item Characteristics

Appearance: Smooth, glossy and moderately thick with no discernable lumps. A uniform medium brown color with no free liquid.

Odor: Sweet milk chocolate.

Flavor: Sweet milk chocolate.

Texture: Smooth, creamy and a slight to moderately thick consistency with no discernable lumps or excessive chalkiness.

Possible Deteriorative Changes

Appearance: Darkened, separated, curdled, syneresis.

Odor: Scorched milk odor.

Flavor: Increased bitterness. Scorched sour milk.

Texture: Product separates and solids become firm and liquid becomes runny.

Unique Examination/Test Procedures

NA

Special Notes

NA