
* MONOGRAPH NO.: M4J

ITEM: Chocolate Nut Cake

NSN: 8920-00-149-1078

ITEM SPECIFICATION: MIL-C-44071

APPROXIMATE CALORIC VALUE: 417 Kilocalories (PRIMARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Tan, dense cake, with small chocolate bits and small pieces of nuts.

ODOR: Chocolate, vanillin, sweet.

FLAVOR: Vanillin, sweet cake, semi-bitter chocolate.

TEXTURE: Dense, tender cake, moderately moist with small bits of firm (sometimes grainy) chocolate, and firm small pieces of nuts.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Cake surface darkens and may become oily.

ODOR: Stale, musty, rancid.

FLAVOR: Cake: Stale, scorched, musty. Chocolate: Soapy. Nuts: Rancid.

TEXTURE: Dry and crumbly.

UNIQUE EXAMINATION/TEST PROCEDURES: Product should be broken into at least five approximately equal pieces or bisected along the long axis into two equal halves so that cross sections of the interior surfaces can be observed for insect infestations, mold and other organoleptic factors. If mold is noted, check the package closely for tears, cuts or holes. If package integrity is compromised, score the package defect and note the mold in the narrative.

APP A
DPSCH 4155.2

SPECIAL NOTES: Pouch cakes normally appear under cooked instead of having a baked/browned appearance. However, those made in 1984 and earlier years, can be expected to exhibit a dark to very dark color that is often aesthetically displeasing. Those made in 1985 and later years (especially 1986 and 1987) should appear lighter, some to the point of appearing under cooked. Since cake pouches are filled without a vacuum, slight puffiness of the pouch can be expected and should not be scored as a surveillance defect. 1987 DoP and later may exhibit some sticking of the product to the pouch. This is due to changes in the specification formula and should not be scored as a defect during surveillance inspection unless it makes the item so objectionable the consumer is unlikely to consume it. Texture of recently reformulated cakes (1987 and later) is slightly more cake like, but still dense and chewy compared to homemade cakes.