
*** MONOGRAPH NO.: M4L**

ITEM: Oatmeal Cookie Bar, Chocolate Covered (OCBC)

NSN: 8920-00-149-0794 **ITEM SPECIFICATION:** MIL-C-44072

APPROXIMATE CALORIC VALUE: 226-227 Kilocalories (PRIMARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Cookie: Open textured, light brown. Chocolate: Smooth, glossy or waxy surface sheen with some dark areas.

ODOR: Semi-sweet chocolate.

FLAVOR: Semi-sweet chocolate and oatmeal cookie combination.

TEXTURE: Cookie: Should break crisply and be crunchy to hard and crunchy.
Chocolate: Wax-like, sticky mouth feel.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Chocolate: Moderate blooming (whitening); cookie darkens noticeably.

ODOR: Soapy (rancid chocolate).

FLAVOR: Stale cookie, soapy (rancid chocolate), strong medicinal flavor.

TEXTURE: Extremely hard, very hard to bite into.

UNIQUE EXAMINATION/TEST PROCEDURES: This product is vacuum packaged. Inspect for "inadequate vacuum" by firmly grasping the edges of the package and attempt 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. Gently attempt to move product within the pouch by pressing on the product's edge. If vacuum is inadequate to preserve and protect the product, the product will move easily within the pouch. When testing, chew product thoroughly and expose it to all parts of the tongue for 45-60 seconds to enhance detection of soapy, rancid flavor, if any exists. Break the cookie into at least three approximately equal sections and observe the interior surfaces of the cross sections for signs of insect infestation and mold. If mold is observed, check the package closely for tears, cuts or holes. If any are noted, score the package defect and note the mold in the narrative.

SPECIAL NOTES: The chocolate coating used for this item is a high temperature type so it has a waxy mouth feel. It is also vitamin fortified, so a slight medicinal taste and odor may be present and will increase with age. This flavor should be scored as a defect in the same manner as any other flavor/odor defect. Early DoPs will have two round cookie discs that may or may not be separated by a thin layer of waxy paper. These are known to be difficult to separate, and should not be scored as a defect.