
*** MONOGRAPH NO.: M4N**

ITEM: Maple Nut Cake (MNC)

NSN: 8920-00-149-1082 **ITEM SPECIFICATION:** MIL-C-44071

APPROXIMATE CALORIC VALUE: 412-414 Kilocalories (PRIMARY)

CHARACTERISTICS OF ITEM:

- APPEARANCE:** Light tan to light brown, dense cake with small pieces of nuts.
- ODOR:** Sweet, light maple, pecan nuts.
- FLAVOR:** Light maple, sweet, pecan nuts.
- TEXTURE:** Dense, tender cake, moderately moist, nut pieces should be firm.

DEFECTS LIKELY TO OCCUR:

- APPEARANCE:** Cake darkens, surface becomes oily and glossy.
- ODOR:** Musty, rancid, medicinal.
- FLAVOR:** Medicinal, extreme loss of maple flavor, stale/old cake, strong nut flavor (rancid flavor), scorched or burnt.
- 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.

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. Maple flavor and odor vary significantly between vendors and DoP. Older products characteristically lose their maple flavor. This is unavoidable and should not be scored as a surveillance defect unless flavor or odor loss makes consumption of the item unlikely. Texture of recently reformulated cakes (1987 and later) is slightly more cake like, but still dense and chewy compared to homemade cakes.