

**APP A
DSCPH 4155.2**

MONOGRAPH NO.: M4R

ITEM: Crackers, Vegetable (CKV)

NSN: 8920 01 450 1921

ITEM SPECIFICATION: A-A-20212 (MIL C 44112)

APPROXIMATE CALORIC VALUE: 203 Calories (PRIMARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Square shape; medium, golden color with particles of dehydrated vegetable blend throughout; surface contains numerous perforations.

ODOR: Toasted cracker with dehydrated, vegetable blend.

FLAVOR: Toasted cracker with dehydrated, vegetable blend

TEXTURE: Dry, flaky to crumbly.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Darkened but not due to overbaking.

ODOR: Off-odor, stale, rancid, musty.

FLAVOR: Off-flavor, bitter, rancid

TEXTURE: Excessively dry, crumbly or hard.

UNIQUE EXAMINATION/TEST PROCEDURES: None

SPECIAL NOTES: Serviceability of the cracker is considered significantly affected when more than 25% of the cracker is crushed or in crumbs. This item is vacuum packaged. The sealed pouch shall continue to exhibit tight f the contents when a pulling force is applied at the center of each side seal. This force shall be applied by holding each side seal between thumb and forefinger of each hand, simultaneously exerting a slight pull with both hands.

**APP A
DSCPH 4155.2**

?? **MONOGRAPH NO.: M4U**

ITEM: Toaster Pastry; (Apple Cinnamon) (POP)

NSN: 8920 01 450 1922

ITEM SPECIFICATION: A-A-20211

APPROXIMATE CALORIC VALUE: 210 Calories

(SECONDARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Intact; flat, rectangular pastry with crust vents; pale tan to golden color; top surface dusted with cinnamon; golden yellow, medium thick fruit filling.

ODOR: Sweet apple-cinnamon in baked pastry.

FLAVOR: Sweet apple-cinnamon in baked pastry

TEXTURE: Slightly moist, chewy pastry; moist, slightly thick, sticky filling.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Broken, crushed; slight darkening of pastry and filling. Some migration of filling through crust vents.

ODOR: Low apple-cinnamon odor; off-odor, stale, rancid.

FLAVOR: Low apple-cinnamon; off-flavor, stale, rancid.

TEXTURE: Increased chewiness of pastry; very thick, sticky filling.

UNIQUE EXAMINATION/TEST PROCEDURES: Product is packed under a partial vacuum.

SPECIAL NOTES: Serviceability is considered significantly affected when more than 25% of product is crushed or reduced to crumbs. If the item has an inside wrap an opening in the wrap is not considered a defect.

