
* **MONOGRAPH NO.: M5F**

ITEM: Pears, Freeze Dehydrated (PRFD)

NSN: 8915-00-149-1072 **ITEM SPECIFICATION:** MIL-F-44070

APPROXIMATE CALORIC VALUE: 58 Kilocalories (SECONDARY)

CHARACTERISTICS OF ITEM:

APPEARANCE: Dehydrated: Creamy white, crisp, intact bar (i.e., 75% of volume).
Rehydrated: Creamy white, small pieces of pear in straw colored, slightly thickened, pulpy juice.

ODOR: Slightly sweet, fruity, pears.

FLAVOR: Slightly sweet pears.

TEXTURE: Dehydrated: Dry, porous, crisp, melts in mouth. Rehydrated:
Fruit: Slightly grainy, spongy. Juice: Slightly thick and smooth.

DEFECTS LIKELY TO OCCUR:

APPEARANCE: Dehydrated: Pears become tan to brown (see Special Notes), wet or soggy areas may be noted due to moisture absorption or failure to dehydrate fully.

ODOR: Fermented, musty, hay-like (oxidized).

FLAVOR: Fermented, musty.

TEXTURE: Dehydrated: Soft, spongy, rubbery, wet/moist, very brittle, hard.
Rehydrated: Very soft and mushy, will not fully rehydrate (see Special Notes).

UNIQUE EXAMINATION/TEST PROCEDURES: Initial examination should be in the dehydrated state. Final exam should be done after rehydration in accordance with package instructions. Rehydration time may vary but should be approximately 15 minutes for this item. Do not add an excess of water to rehydrate this item. 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.

SPECIAL NOTES: Serviceability is considered significantly affected when more than 25% of the product is crushed or reduced to powder. Vacuum packaging preserves the product by protecting it from abuse by providing a sturdy compact package that resists breakage of the product. Product sometimes exhibits a white glazed (sometimes powdery glaze) that is predominantly sugar and should not be misconstrued as mold growth. Slight crunchiness of less than 10% of the product (after rehydration) should not be considered a defect during surveillance inspection. Pears often exhibit a pink or tan color. This should be scored if the quality of the product is affected. Pears are the most susceptible of the dehydrated fruits to loss of flavor while in storage. Loss of flavor should be scored in the same manner as the other flavor defects.