

ITEM: **Jelly, Apple** (JLA)

NSN: **8930-00-149-1056** ITEM SPECIFICATION: **MIL-C-44068**

APPROXIMATE CALORIC VALUE: **75 Kilocalories** (Ancillary))

CHARACTERISTICS OF ITEM:

**APPEARANCE:** Light medium to amber color, exhibiting slight weeping of fluid from the gel phase (slight syneresis).

**ODOR:** Sweet, apple, slightly fermented.

**FLAVOR:** Moderately sweet; slight to pronounced apple, slightly fermented.

**TEXTURE:** Smooth, firm gel except slight weeping is permissible.

DEFECTS LIKELY TO OCCUR:

**APPEARANCE:** Dark amber to decidedly brown; moderate to extreme syneresis or liquefaction.

**ODOR:** Moderately fermented, cider-like.

**FLAVOR:** Extreme loss of apple flavor; scorched, caramelized fermented.

**TEXTURE:** Moderate to extreme loss of gel structure, moderate to extreme syneresis liquefied (total loss of gel structure).

**UNIQUE EXAMINATION/TEST PROCEDURES:** Do not knead package prior to opening as this will damage the gel structure. Open package by cutting off three seals and laying it open like a book so as to expose the product. If mold is noted or suspected, examine the pouch very closely for tears, cuts or holes. If package integrity has been compromised, score a defect against the package and note the finding of the mold in the remarks. To check product for weeping, place it on a flat smooth surface such as a paper plate

**SPECIAL NOTES:** The degree of loss of apple flavor can be expected to vary with the vendor and DoP. Slight loss of flavor should be expected even under ideal storage conditions and should not be scored as a defect.