

Date: 2 April 2020
NSN: 8925-01-450-4234 (PVT)

MONOGRAPH: M6K

Item: **Peanuts, Virginia type or Runner type, dry roasted, Salted, Conventional (Type II, Style A, Agricultural practices (1))**

Document: **CID A-A-20164, Nuts, Shelled, Roasted and PKG & QAP**

Approximate Caloric Value Per Serving: **170** Component Classification: **Secondary**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Light to medium tan external and internal color with a light even coating of a fine salt.

Odor: Freshly roasted peanut odor.

Flavor: Freshly roasted peanut flavor.

Texture: Firm crisp bite and chew with a fresh nut texture. Not excessively hard.

Possible Deteriorative Changes

Appearance: Color darkened or evidence of burned nuts.

Odor: Rancid, stale, musty odor.

Flavor: Rancid, stale, musty flavor.

Texture: Soft, not firm and crunchy or excessively hard.

Unique Examination/Test Procedures

Requirements allow this product to be packaged either under a full vacuum or with a nitrogen flush. If the product is vacuum packaged procedures for "inadequate vacuum" inspection should be followed.

Special Notes

Serviceability is considered significantly affected when more than 25.0 percent by weight of peanuts consist of splits or if more than 4.0 percent by weight appear broken into pieces 1/4 or less of the kernel. 1/ A split is defined as the separated half of the kernel