

15 August 2006
NSN: 8930-01-544-8589

MONOGRAPH NO: M6K

Item: **Fruit Butter, Apple (Type I, Flavor A)** (FBA)

Document: **CID A-A-20348 Fruit Butters and PKG & QAP**

Approximate Caloric Value Per Serving: **50** Component Classification: **(Ancillary)**

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

Item Characteristics

Appearance: Thick, fine grained, and smooth with a glossy, uniform, reddish brown to dark brown color free from black specs or other plant material.

Odor: Sweet, spiced, cooked apple.

Flavor: Sweet, spiced, cooked apple.

Texture: Thick, fine grained, slightly pulpy and easily spreadable.

Possible Deteriorative Changes

Appearance: Darkening, and/or excessive syneresis.

Odor: Fermented, musty, burnt, lessened spiced cooked apple aroma.

Flavor: Fermented, musty, burnt or caramelized, lessened spiced cooked apple flavor.

Texture: Excessive syneresis or thickening; loss of spreadability.

Unique Examination/Test Procedures

When checking for defects it may prove helpful to pour the contents of a pouch onto a white surface and then exposing the interior matrix by drawing a spreader or knife through it. There may be some natural variation of color depending on the type of apple or combination of apples used and the conditions of harvest.

Special Notes

NA