

Item: **Cheese Spread, Cheddar, Fortified, With Jalapeno Peppers**

Document: **PCR-C-039, Cheese Spread, Cheddar, Fortified, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **110** Component Classification: **Primary**

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

**Item Characteristics**

Appearance: No evidence of excessive heating (materially darkened or scorched), mottling curdling, or oiling off. Smooth, homogenous, slightly plastic, light yellow-orange color (between No. 6 and No. 10 of National Cheese Institute Color Standard), uniform surface sheen, and small specks of green jalapeno pepper uniformly dispersed throughout. Free from foreign materials. No evidence of emulsion separation.

Odor: Slight bitterness from the medium cured cheese. Free from foreign odors. Medium cured cheddar, slightly buttery, and jalapeno.

Flavor: Slight bitterness from the medium cured cheese. Free from foreign flavors. Medium cheddar, salty, slightly buttery, and a moderate jalapeno. Moderate heat or mouth burning sensation.

Texture: Smooth, homogenous, and easily spreadable. Not grainy. May have small soft specks of jalapeno pepper.

**Possible Deteriorative Changes**

Appearance: Excessive darkening, scorched, mottled, curdled, or excessive oiliness.

Odor: Old cheddar, scorched milk, sour, or lessening of jalapeno odor.

Flavor: Bitter, overcooked/scorched milk, slight metallic, acidic/sour, or lessening of jalapeno flavor.

Texture: Curdled, grainy, rubbery, excessively thick or excessively oily (oiled off).

**Unique Examination/Test Procedures:**

Package must be kneaded prior to opening for examination of this product. If mold growth is observed, examine the package closely for holes, cuts and tears, especially at the juncture of the product edge of the seals and the body of the pouch. If pouch integrity is compromised, score the pouch defect and note findings in the narrative (evidence of mold, desiccation, dark color, etc.). Jalapeno pungency tends to decline naturally over time and should not be a determining factor for serviceability.

**Special Notes:**

29 February 2016  
NSN: **8940-01-414-6122** (CSJ)

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\* **MONOGRAPH M6L1** \*  
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