

Item: **Cheese Spread, Cheddar, Fortified, With Jalapeno peppers (CSJ)**

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: Smooth, homogenous, slightly plastic, light to medium yellow-orange color (between No. 6 and No. 10 of National Cheese Institute Color Standard) with small green colored jalapeno pepper pieces distributed throughout and a uniform surface sheen. No evidence of mottling, curdling, or oiling off or excessive heating (materially darkened or scorched). Free from foreign materials.

Odor: Medium cured cheddar, moderate jalapeno, and a slightly buttery odor. Free from foreign odors.

Flavor: Medium cured cheddar, salty, moderate jalapeno, and a slightly buttery flavor. Free from foreign flavors.

Texture: Smooth, homogenous, and easily spreadable (after kneading pouch) with small, soft jalapeno pepper pieces. Not grainy.

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: NA