

12 August 2024
NSN: **8940001491059**

Item: **Cheese Spread, Cheddar, Fortified, Plain (CSP)**

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) 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 and a slightly buttery odor. Free from foreign odors.

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

Texture: Smooth, homogenous, and easily spreadable (after kneading pouch). Not grainy.

Possible Deteriorative Changes

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

Odor: Old cheddar, scorched milk, or sour.

Flavor: Bitter, overcooked/scorched milk, slight metallic, or acidic/sour.

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.).

Special Notes: NA