

Item: **Trail mix, recovery with pretzels (Type I)**

Document: **PCR-T-014, Trail Mix, Recovery, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **300**                      Component Classification: **Primary**

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

**Item Characteristics**

Appearance:      General: Free-flowing mixture of pretzels, peanuts, almonds and cashews.  
                         Pretzels: Lightly salted balls, 3/8 to 1/2 inch in diameter; golden-brown exterior color  
                         and creamy-white interior color.  
                         Peanuts: Blanched, skinless and dry roasted.  
                         Almonds: Raw, shelled.  
                         Cashews: Roasted.

Odor:                Roasted peanut, raw almond, and roasted cashew.

Flavor:             Slightly salted baked wheat flour pretzel, shelled, unsalted, roasted peanut, raw  
                         almond, and roasted cashew.

Texture:           Nuts: Firm to crunchy.  
                         Pretzels: Crunchy, hard surface and dry, crunchy center.

**Possible Deteriorative Changes**

Appearance:      Nuts, pretzels, peanuts, almonds and cashews darkened, clumped together and/or  
                         crushed or broken.

Odor:                Stale, rancid.

Flavor:             Stale, rancid.

Texture:           Nuts: Soft or chewy.  
                         Pretzels: Slightly soft to soft, or extremely hard.

**Unique Examination/Test Procedures:**

Product is considered serviceable if clumps of ingredients can be broken with light pressure.

**Special Notes:** This pouched product shall be nitrogen flushed or contain an oxygen scavenger. If defects such as oxidized or rancid odors exist, they are likely due to package failure or the absence of an oxygen scavenger.