

Item: **Trail mix, recovery with beef jerky (Type II)**

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

Approximate Caloric Value Per Serving: **275** Component Classification: **Primary**

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

### **Item Characteristics**

General: Free-flowing mixture of beef jerky, almonds and cranberries.  
Appearance: Beef jerky: Rectangular pieces approximately 1/2 inch in length by 1/4 inch in width by 1/8 inch thick. Dark reddish-brown to dark brown surface color with a reddish-brown interior color. Dried and slightly wrinkled exterior surface.  
Almonds: Raw, shelled.  
Cranberries: Red to dark red cranberry color.  
Odor: Smoked, dried, cured, teriyaki beef.  
Flavor: Smoked, dried, cured, teriyaki, salty beef, raw almond, sour and sweet cranberry.  
Texture: Beef jerky: Firm and chewy and shall be fibrous and cohesive.  
Almonds: Firm to crunchy.  
Cranberries: Moist and chewy.

### **Possible Deteriorative Changes**

Appearance: Beef jerky, almonds, and cranberries darkened, clumped together and/or crushed or broken.  
Odor: Stale, rancid. Absence of smoked, dried, cured, teriyaki beef.  
Flavor: Stale, rancid, absence of smoked, dried, cured, teriyaki, salty beef, raw almond, sour and sweet cranberry.  
Cranberries: Loss of fruity character, musty fermented, caramelized.  
Texture: Beef jerky: Increased chewiness, hard, difficult to chew.  
Almonds: Soft or chewy.  
Cranberries: Extreme chewiness or stickiness.

### **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.