

Item: **Chocolate Protein Drink Powder (Flavor I)**

Document: **PCR-C-082B, Chocolate Protein Drink Powder, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **240**                      Component Classification: **Primary**

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

**Item Characteristics**

Appearance:            Powdered product: Uniform blend of dry homogenous ingredients with a medium to dark brown color with no discernable lumps (see Special Notes).  
                                 Hydrated product: Uniform medium to dark brown color with no discernable lumps.

Odor:                    Powdered product: Dark chocolate and sweet dairy.  
                                 Hydrated product: Sweet cocoa.

Flavor:                 Hydrated product: Semi-sweet chocolate and sweet dairy.

Texture:                Powdered product: Free flowing with no discernable lumps (see Special Notes).  
                                 Hydrated product: Smooth, creamy with a moderately thick consistency with no discernable lumps or chalkiness.

**Possible Deteriorative Changes**

Appearance:            Powdered product: Caking, lumpiness, dark specks, darkened areas (see Special Notes).  
                                 Hydrated product: Darkening, browning.

Odor:                    Powdered product: Moderate loss of dark chocolate and sweet dairy odor, scorched, oxidized, rancid, non-typical odor.  
                                 Hydrated product: Moderate loss of sweet cocoa odor, scorched, oxidized, rancid, non-typical odor.

Flavor:                 Hydrated product: Moderate loss of semi-sweet chocolate and sweet dairy flavor, scorched, oxidized, rancid, non-typical flavor.

Texture:                Powdered product: Caked, lumpy (see Special Notes).  
                                 Hydrated product: Not smooth, not creamy, not moderately thick or has discernable lumps, chalkiness or sedimentation.

**Unique Examination/Test Procedures**

Initial examination should be done in the dry state; final examination and evaluation should be done after hydration following package instructions. Even if product is caked, it should be reconstituted to determine the report for future reference.

**Special Notes**

Product may contain small lumps that are of no concern provided they break or fall apart under light finger pressure.