

Item: **Chocolate hazelnut protein drink powder (Flavor II)**

Document: **PCR-C-082B, Chocolate Protein Drink Powder, 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: 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: Moderate hazelnut, semi-sweet chocolate and sweet dairy.
 Hydrated product: Hazelnut, semi-sweet chocolate and slightly sweet dairy.

Flavor: Hydrated product: Moderate hazelnut, semi-sweet chocolate and slightly sweet dairy.

Texture: Powdered product: Free flowing with no discernable lumps (see Special Notes).
 Hydrated product: Smooth, creamy with a slightly 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 hazelnut, chocolate and sweet dairy odor, scorched, oxidized, rancid, non-typical odor.
 Hydrated product: Moderate loss of hazelnut, semi-sweet chocolate and slightly sweet dairy odor, scorched, oxidized, rancid, non-typical odor.

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

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

11 December 2019
NSN: 8970-01-683-4579 (CHPD)

* MONOGRAPH M71A

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 pressure.