

Item: **Flavored instant cappuccino, Regular, Mocha**

Document: **A-A-20336, Drink Mixes, Coffee (Unflavored and Flavored) and PKG&QAP**

Approximate Caloric Value Per Serving: **120** Component Classification: **Secondary**

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

Item Characteristics

Dehydrated product: Fine grained, well-blended homogenous mixture. Pale tan and dark brown color combination.

Appearance: Hydrated product: Smooth and free of discernible lumps and sedimentation. Medium cream brown color with a layer of milky white froth on top.
Dehydrated product: Characteristic of mocha instant cappuccino.

Odor: Hydrated product: Strong sweetened coffee with cream.

Flavor: Characteristic of mocha instant cappuccino.
Dehydrated product: Free flowing and free of lumps.

Texture: Hydrated product: Completely disperse in hot or cold water with constant stirring or shaking, and free of undissolved floating particles.

Possible Deteriorative Changes

Appearance: Dehydrated product: Caked or lumpy, darkened areas. Off colors.
Hydrated product: Darkened color, settling or undissolved particles.

Odor: Decreased mocha cappuccino odor. Rancid. Cooked or scorched milk.

Flavor: Decreased mocha cappuccino odor. Rancid. Cooked or scorched milk.
Dehydrated product: Caked or lumpy (see Special Notes).

Texture: Hydrated product: Particles fail to disperse in hot or cold water.

Unique Examination/Test Procedures

Initial examination should be done in the dry state. Final examination should be done after reconstituting. Even if caked in the dry state it should be reconstituted for future reference.

Special Notes

Dehydrated product may contain lumps which are of no concern provided they break or fall apart under light finger pressure. Dark brown specs may become larger as more moisture is absorbed into the product.