

Item: **Beverage powder, Carbohydrate electrolyte, Grape (Flavor II)**

Document: **PCR-B-013, Beverage Powder, Carbohydrate Electrolyte, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **100** Component Classification: **Secondary**

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

### Item Characteristics

Appearance: Powdered product: Free flowing homogenous mixture; color typical of the flavor specified; free from foreign materials.  
Hydrated product: Bright blue color.

Odor: Powdered product: Typical of flavor specified; free from foreign odors.  
Hydrated product: Moderate sweet artificial grape; free from foreign odors.

Flavor: Hydrated product: Moderate sweet grape; free from foreign flavors.

Texture: Powdered product: Free from hard lumps.  
Hydrated product: No discernable lumps and be sediment free.

### Possible Deteriorative Changes

Appearance: Powdered product: Caking, lumpiness, darkened areas and off colors.  
Hydrated product: Darkened color, cloudiness, settling or undissolved material.

Odor: Powdered product: Scorched.  
Hydrated product: Decreased moderate sweet artificial grape. Scorched.

Flavor: Hydrated product: Decreased moderate sweet grape. Scorched.

Texture: Powdered product: Caked or lumpy, not free flowing.  
Hydrated product: Particles fail to disperse when hydrated.

### Unique Examination/Test Procedures

Initial exam shall be done in the dry state. For final exam, prepare beverage in accordance with package directions. Product should dissolve completely within two minutes. Check package seal integrity for poor seals due to improper sealing or product in seal area.

### Special Notes

Service is significantly affected if the powder is caked. Caking is an indication of high moisture levels, absence of anticaking ingredient and/or extremely high storage temperatures, i.e., over 125°F for more than one month.

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