

Datte: 12 December 2023  
NSN: 8960-01-505-4236 (GCE)

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\* **MONOGRAPH M7T2**  
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Item: **Grape carbohydrate electrolyte beverage powder**

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

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

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

### **Item Characteristics**

Appearance:      Powdered product: Uniformly blended, free-flowing, homogenous dry mixture.  
                         Hydrated product: Blue color.

Odor:                Powdered product: Odor typical of flavor specified.  
                         Hydrated product: Moderate to strong sweet grape.

Flavor:              Hydrated product: Moderate to strong sweet grape; may have a slightly salty flavor.

Texture:            Powdered product: Free from hard lumps.  
                         Hydrated product: No discernable lumps; 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 to strong sweet grape; scorched.

Flavor:              Hydrated product: Decreased moderate to strong 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.