

Item: **Beverage powder, Carbohydrate electrolyte, Lemon lime (Flavor III)**

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: Light yellow/green color.

Odor: Powdered product: Typical of flavor specified; free from foreign odors.  
Hydrated product: Artificial lemon lime with some slight citrus notes; free from foreign odors.

Flavor: Hydrated product: Moderate blend of sweet lime and mild lemon citrus notes; 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 artificial lemon lime with some slight citrus notes.  
Scorched.

Flavor: Hydrated product: Decreased moderate blend of sweet lime and mild lemon citrus notes. 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**

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\* MONOGRAPH M7T3  
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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.