

Item: **Mixed berry carbohydrate beverage powder, enhanced with caffeine (Formulation c)**  
Document: **PCR-B-055, Beverage Powder, Carbohydrate, Packaged in a Flexible Pouch, Shelf Stable**  
Approximate Caloric Value Per Serving: **120** Component Classification: **Secondary**  
Estimated Shelf Life: **36 months at 80°F**

### **Item Characteristics**

Appearance: Powdered product: Uniform, free-flowing, homogenous dry mixture.  
Hydrated product: Clear to slightly cloudy, sediment-free, blue color liquid.

Odor: Powdered product: Typical of flavor specified.  
Hydrated product: Moderate to strong sweet, mixed berry.

Flavor: Hydrated product: Moderate to strong sweet, mixed berry; may have mild bitter flavor.

Texture: Powdered product: Free from hard lumps.  
Hydrated product: Thin sediment-free liquid with no discernable lumps.

### **Possible Deteriorative Changes**

Appearance: Powdered product: Caked or lumpy, not free-flowing, darkened areas or off-colors.  
Hydrated product: Darkened color, coagulated, jelled, surface frothing, or cloudiness; excessive sediment significantly affecting aesthetic appearance or flavor.

Odor: Hydrated product: Perfume, burnt, scorched, moldy/mildew.

Flavor: Hydrated product: Perfume, strong bitter note, oxidized or any other flavor not typical of the type of beverage.

Texture: Powdered product: Caked or lumpy, not free-flowing.  
Hydrated product: Caked or lumpy, not free-flowing, 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 instructions. Product should dissolve completely within about two minutes.

### **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.