

Item: **Orange carbohydrate beverage powder, fortified with ascorbic acid and enhanced with maltodextrin (Formulation a and b)**

Document: **PCR-B-055, Beverage Powder, Carbohydrate, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value **Formulation a: 130**  
Per Serving: **Formulation b: 170** 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, orange color liquid.

Odor: Powdered product: Typical of flavor specified.  
Hydrated product: Moderate to strong sweet and sour orange.

Flavor: Hydrated product: Moderate to strong sweet and sour orange.

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, 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.