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\* MONOGRAPH NO.: M7I \*

ITEM: Beverage Base, Powder, Lemonade, Sugar Free, W / Aspartame (APM) Sweetener, w / Added Ascorbic Acid.

(SFL)

NSN:	8960-01-527-8377	ITEM SPECIFICATION:	CID A-A-20098

APPR OX IMATE CALORIC VALUES: 1-2 Kilocalories (Ancillary)

CHAR ACTERISTICS OF ITEM:

APPEARANCE :	Dehydrated; homogenous mixture of light yellow, fine powder, free flowing. Rehydrated; cloudy, yellowish liquid.
ODOR:	Tangy, lemon aroma.
FLAVOR:	Lemon, sweet / sour
TEXTURE:	Free flowing, fine powder; lumps that occur can be broken apart by light, finger pressure.

DEFECTS LIKELY TO OCCUR:

<b>APPEARANCE:</b>	Dehydrated; lumpy or caked, not free flowing. Rehydrated;
	coagulated, excessive sediment significantly affecting aesthetic, appearance or flavor.

- ODOR: Burnt or scorched.
- FLAVOR: Oxidized or any other flavor not typical of the type of beverage.

UNIQUE EXAMINATION/TEST PROCEDURE: Prepare beverage in accordance with package instructions. Product should dissolve completely within approximately two minutes.

SPECIAL NOTES: In the rehydrated product, if slight sedimentation is observed but the odor and flavor are normal, do not score the sedimentation as a defect during surveillance inspection; make note of it in the narrative for future use. Coagulation may occur if the product has had temperature abuse.

Coagulation results in clumps of granules that do not readily dissolve when product is reconstituted and tend to float in suspension.