

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

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

Approximate Caloric Value Per Serving: **130**

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, red color liquid.

Odor: Powdered product: Typical of flavor specified.
Hydrated product: Moderate to strong sweet and tropical fruit blend.

Flavor: Hydrated product: Moderate to strong sweet and tropical fruit blend.

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.