

Item: **Dairyshake Powder, Strawberry, Trans Fat Free (Flavor III, Type II)**

Document: **PCR-D-002, Dairyshake Powder, Fortified with Calcium and Vitamin D, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **320** Component Classification: **PRIMARY**

Estimated Shelf Life: **36 months at 80°F**

Item Characteristics

Appearance: Powdered Product: Uniform blend of dry homogenous ingredients.
Hydrated Product: Light to medium pink color.

Odor: Powdered Product: Typical of flavor specified.
Hydrated Product: Sweet strawberry.

Flavor: Hydrated Product: Moderately intense sweet strawberry.

Texture: Powdered Product: Free flowing without presence of hard lumps.
Hydrated Product: Smooth, creamy, and moderately thick with no discernible lumps, chalkiness, or sedimentation.

Possible Deteriorative Changes

Appearance: Caking, lumpiness, dark specks, darkened areas (see Special Notes).

Odor: Moderate loss of sweet strawberry odor, caramelized, oxidized, rancid, stale.

Flavor: Cooked milk, moderate loss of sweet strawberry flavor, oxidized, rancid, stale.

Texture: Dehydrated: Caked, lumpy (see Special Notes).
Reconstituted: Hydrated product not smooth, not creamy, not moderately thick or has discernible lumps, chalkiness or sedimentation.

Unique Examination/Test Procedures

Initial examination should be done in the dry state; final examination and evaluation should be done after reconstituting following package instructions (Even if product is caked, it should be reconstituted to determine the report for future reference).

Special Notes

Product may contain lumps that are of no concern provided they break or fall apart under light finger pressure. Darker specks appear and become larger masses as moisture is absorbed in the product.