Beverage Bases, Powdered, Sweetened with non-nutritive sweetener, Orange, fortified Item: with ascorbic acid and calcium 20 fl oz yield, 4 gm flex pg. (Type III, flavor 1, formulation

h, design D)

Document: CID A-A-20098; Beverage Bases, Powdered and PKG&QAP

Approximate Caloric Value Per Serving: 1-2 kcal Component Classification: Ancillary

Estimated Shelf Life: 36 months at 80°F

Item Characteristics

Dehydrated product: Uniformly blended, free-flowing, homogenous dry mixture, free

from hard lumps, light orange color, granulation can vary from fine powder to small

Appearance: agglomerated crystals.

Rehydrated product: Clear to slightly cloudy, sediment free, bright orange color.

Odor: Distinct orange, sweet and sour.

Flavor: Distinct orange, sweet and sour.

Dehydrated product: Uniformly blended, free-flowing, homogenous mixture, free from

Texture: hard lumps.

Rehydrated product: Sediment free.

Possible Deteriorative Changes

Dehydrated; lumpy or caked, not free flowing. Rehydrated; coagulated, excessive

Appearance: sediment significantly affecting aesthetic, appearance or flavor.

Odor: Burnt or scorched.

Flavor: Oxidized or any other flavor not typical of the type of beverage.

Texture: Dehydrated; lumpy or caked, not free flowing. Rehydrated;

coagulated, excessive sediment

<u>Unique Examination/Test Procedures</u>: Prepare beverage in accordance with package instructions. Product should dissolve completely within approximately two minutes.

<u>Special Notes</u>: 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

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* MONOGRAPH NO: M7R ********

suspension.