

Date: 30 July 2021
NSN: 8960-01-691-7254 (TBL)

* MONOGRAPH M7V

Item: **Tropical blend (Flavor I)**

Document: **PCR-F-005, Fruit and Vegetable Blend Juice Smoothie Powder, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **120** Component Classification: **Secondary**

Estimated Shelf Life: **3 years at 80°F**

Item Characteristics

Appearance: Powdered: Uniform blend of dry, homogenous, orange and yellow powder with tan colored specks.
Hydrated: Uniform medium orange color with a fine pulp and no discernable lumps.

Odor: Powdered: Moderate mango, carrot, pineapple and fruity sweet and fruity sour.
Hydrated: Moderate pineapple and mango and slight carrot.

Flavor: Hydrated: Moderate pineapple and mango and slight carrot.

Texture: Powdered: Free-flowing and no discernable lumps that cannot be broken apart under light pressure.
Hydrated: Smooth with a fine pulp and have a slightly thin consistency with no discernable lumps or chalkiness.

Possible Deteriorative Changes

Appearance: Powdered: Darkened, clumped (not easily separated).
Hydrated: Darkened, undissolved particles, discernable lumps.

Odor: Powdered and Hydrated: Burnt, fermented, scorched.

Flavor: Hydrated: Burnt, fermented, scorched.

Texture: Powdered: Caked or lumpy, not free flowing
Hydrated: Not smooth, very thin consistency, particles fail to disperse when hydrated, discernable lumps, chalkiness.

Unique Examination/Test Procedures

Initial exam shall be done in the dry state. The powder, when hydrated according to label directions, shall dissolve within 2 minutes of constant shaking.

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.