

Date: 16 April 2020  
NSN: 8925-01-008-0960

4 June 2020  
NSN: 8925-01-008-0960 (CCT)

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**MONOGRAPH NO. M8D**  
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Item: **Pan coated candy, Disks, Milk chocolate, plain (Type IV, Style A, Flavor 1)**

Document: **CID A-A-20177F, Candy and Chocolate Confections and PKG & QAP**

Approximate Caloric Value Per Serving: **211**                      Component Classification: **Primary**

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

**Item Characteristics**

Appearance:        The pan coated candy shall have a candy shell with a high gloss and the colors shall be vibrant (high chroma) and uniform (not mottled) in hue. Disks shall resemble a double convex lens in shape. The chocolate disks shall have a milk chocolate center covered with a thin candy shell. The disks shall consist of at least five different colors.

Odor:                Sweet, milk chocolate.

Flavor:              Sweet exterior coating with a milk chocolate center.

Texture:             Crunchy exterior with a firm, smooth center.

**Possible Deteriorative Changes**

Appearance:        Hairline cracking of pan coating (see Special Notes), crushed, mottling and dulling of color.

Odor:                Oxidative rancidity, low chocolate.

Flavor:              Rancid chocolate, low chocolate flavor.

Texture:             Moderate hardening of coating and toughening of interior to the point of imparting discomfort to the user when chewing.

**Unique Examination/Test Procedures**

NA

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**Special Notes**

Hairline cracking should not be scored as a defect unless it is associated with texture, odor, or flavor changes. Score any organoleptic changes as defects and note checking in remarks. The candy is not vitamin fortified and should not possess a medicinal odor or flavor.