

Item: **Pan coated candy, Oval/Round, Milk chocolate with peanuts (Type IV, Style B, Flavor 1)**

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

Approximate Caloric Value Per Serving: **220** 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. The chocolate oval/round candies shall have a roasted peanut center coated with milk chocolate and covered with a thin candy shell. The candies shall consist of at least five different colors.

Odor: Slightly sweet, milk chocolate, peanut.

Flavor: Slightly sweet, milk chocolate, peanut.

Texture: Crunchy exterior coating with a firm, slow melting, smooth once melted center with a firm crunchy peanut. Not easily crushed or cracked.

Possible Deteriorative Changes

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

Odor: Rancid, stale musty or other non-typical odor.

Flavor: Rancid, stale musty or other non-typical flavor.

Texture: Coating: moderately hardened to point of imparting discomfort to the user when chewing.
Peanut: soft, not firm and crunchy.

Unique Examination/Test Procedures

N/A

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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.