

Item: **Coffee, Instant, Freeze dried, Regular, (Type III, Style A)** (FDI)

Document: **CID A-A-20184 Coffee, Instant and PKG & QAP**

Approximate Caloric Value Per Serving: **5** Component Classification: **ANCILLARY**

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

**Item Characteristics**

Appearance: **Dry Product:** freeze dried coffee with granular appearance.  
**Hydrated Product:** typical brownish black coffee color; smooth, free from discernible lumps and sediment free, and fully dissolves in hot or cold water with constant stirring and showing no evidence of undissolved floating particles.

Odor: **Dry Product:** NA  
**Hydrated Product:** characteristic coffee.

Flavor: **Dry Product:** NA  
**Hydrated Product:** characteristic coffee.

Texture: **Dry Product:** fine grained, free flowing, and free from lumps that do not compress with light pressure.  
**Hydrated Product:** NA

**Possible Deteriorative Changes**

Appearance: **Dry Product:** clumped, caked, hardened, very dark brown to black, white specs or fiber like particles (leached caffeine).  
**Hydrated Product:** undissolved particles, heavy sediment, heavy oily film; very dark brown to black liquid.

Odor: **Dry or Hydrated Product:** burnt, strong nut, stale coffee.

Flavor: **Dry or Hydrated Product:** burnt, nutty, stale coffee that is excessively bitter; rancid oil.

Texture: **Dry Product:** clumpy, caked, and hardened.  
**Hydrated Product:** astringent, particles may not dissolve.

**Unique Examination/Test Procedures**

Initially product should be observed in the dry state. Follow with hydrated product examination. Hydrate per label instructions. Recommend glass or ceramic cups. Do not use plastic, Styrofoam or similar cups.

**Special Notes**

NA