

04 August 2006  
NSN: 8950 01 545 2221

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\* MONOGRAPH NO: M9E1  
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Item: **Hot Sauce, Green (Type III) (HSG)**

Document: **CID A-A-20097 Hot Sauce and PKG & QAP**

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

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

### **Item Characteristics**

Appearance: Pale green colored liquid, smooth suspension of uniform small particle size.

Odor: Pungent, mild jalapeno with vinegar background notes.

Flavor: Pungent (heat value or bite), mild jalapeno with vinegar background notes.

Texture: Smooth suspension of uniform small particle size, without stratification or separation.

### **Possible Deteriorative Changes**

Appearance: Discoloration to dark green brown or black; separation; evaporation.

Odor: Plain vinegar, lacks jalapeno odor.

Flavor: Strong vinegar, no jalapeno flavor, little to no bite.

Texture: Clumping may form, extremely viscous almost solid, or separation may occur.

### **Unique Examination/Test Procedures**

#### **Special Notes**

Minor separation may occur, light shaking result in an acceptable, uniform, relatively stable suspension.