

Item: **Hot Sauce, Chili and Lime (Type VII)**

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

Approximate Caloric Value Per Serving: **0** Component Classification: **Ancillary**

Estimated Shelf Life: **24 months at 80°F**

Item Characteristics

Appearance: Dark orange colored liquid, smooth suspension of uniform small particle size.

Odor: Pungent, cumin and lime.

Flavor: Pungent (heat value or bite), cumin and lime.

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

Possible Deteriorative Changes

Appearance: Discoloration to dark orange-brown or black, separation, evaporation.

Odor: Strong vinegar, lacks cumin and lime.

Flavor: Strong vinegar, no cumin or lime, little to no bite.

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

Unique Examination/Test Procedures

NA

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