

Item: **Powdered Hot Sauce Seasoning Spice Blend (Type II, Class O)**

Document: **CID A-A-20001B Spices and Spice Blends and PKG & QAP**

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

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

Item Characteristics

Appearance: Dark reddish-orange granular blend with flakes of red and orange.

Odor: Moderate acidic, fermented red chili pepper, garlic, and spices with a pungent odor.

Flavor: Moderate acidic, fermented red chili pepper, garlic, and spices with a characteristic hot flavor.

Texture: Dry and free-flowing.

Possible Deteriorative Changes

Appearance: Darkened and clumped.

Odor: Oxidized; loss of fermented red chili pepper, garlic, spices and pungent aroma.

Flavor: Oxidized; loss of fermented red chili pepper, garlic, spices and characteristic hot flavor.

Texture: Clumped (not free-flowing).

Unique Examination/Test Procedures

NA

Special Notes

NA

Date : 2 February 2021
NSN: 8950-01-693-3659 (PHS)

MONOGRAPH NO: M9E4
