

Item: **Maple Whole Grain Muffin Tops**

Document: **PCR-C-007, Cakes and Muffin Tops, Packaged in a Flexible Pouch, Shelf Stable**

Approximate Caloric Value Per Serving: **275** Component Classification: **Primary**

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

Item Characteristics

Appearance: Intact, round shape, uniform cell (crumb) structure with no evidence of excessive heating (materially darkened or scorched) or compression streaks. Light to medium golden brown surface and pale to golden yellow crumb. Product surface may have slightly browned edges. Crumb may contain air structure pockets. Pale yellow maple flakes may be distributed throughout.

Odor: Moderately sweet, moderate maple.

Flavor: Moderately sweet, moderate maple.

Texture: Tender, moist, fine grain crumb. May have slightly crunchy maple flakes (if present).

Possible Deteriorative Changes

Appearance: Excessively moist, sticky surface or excessively dry surface and/or excessively dark surface and/or crumb, broken, cracked, or crumbly.

Odor: Oxidized, musty, stale, scorched.

Flavor: Oxidized, loss of maple flavor and sweetness, musty, stale, scorched.

Texture: Excessively moist or excessively dry and crumbly.

Unique Examination/Test Procedures

N/A

Special Notes

This product should contain an oxygen scavenger packet. If defects such as oxidized or rancid odors exist, they are likely due to package failure or the absence of an oxygen scavenger.