10 March 2017

NSN: 8920-01-625-2295 (**CCPC**)

* WONOGRAPH 3C3

Item: Cookies, Chocolate chip (regular, chunk, or mini chips), Chocolate-covered-crunchy-

peanut-butter-candy, Regular, Crisp

Document: A-A-20295, Cookies Packaged in Polymeric Tray, Shelf Stable and PKG&QAP

Approximate Caloric Value Per Serving: 200 Component Classification: Secondary

Estimated Shelf Life: 36 months at 80°F

Item Characteristics

Light tan to medium brown exterior and interior crumb with uniform distribution of

pieces of crunchy peanut butter chocolate candy or chocolate chips. Cookies not

Appearance: crushed or broken. Round shape.

Odor: Sweet buttery, milk-chocolate-covered-crunchy-peanut-butter candy.

Flavor: Sweet buttery, milk-chocolate-covered-crunchy-peanut-butter candy.

Texture: Crispy and firm.

Possible Deteriorative Changes

Appearance: Darkening of crumb, dry, broken cookies.

Odor: Oxidized, rancid, stale or scorched.

Flavor: Oxidized, rancid, stale or scorched.

Texture: Hardening of matrix; excessively crumbly, dry and brittle.

Unique Examination/Test Procedures

NA

Special Notes

Serviceability is considered significantly affected if there are more than thirty grams of crumbs, i.e. not discernible pieces, per polymeric tray. Serviceability is also significantly affected when more than half the cookies are broken into three pieces or more pieces.