

Item: **Cookies, White Chocolate Chip (regular, chunk, or mini chips), with Cranberries, Regular, Crisp**
Document: **CID A-A-20295 Cookies and PKG & QAP, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **190** Component Classification: **Secondary**

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

Item Characteristics

Appearance: Light tan to medium brown exterior and interior crumb with distinct cranberry pieces and white chocolate chips distributed throughout the surface and interior. Cookies not crushed or broken. Round shape.

Odor: Sweet cranberry and white chocolate.

Flavor: Sweet cranberry and white chocolate.

Texture: Cookie: Crispy, crunchy, slightly crumbly, with a firm bite.
White chocolate chips: Firm bite

Possible Deteriorative Changes

Appearance: Darkening of matrix, dryness.

Odor: Diminishing of sweet white chocolate, rancid, oxidized, scorched, stale, heat stressed.

Flavor: Diminishing of sweet white chocolate, rancid, stale, heat stressed.

Texture: Hard chewy cranberries, hardening of matrix; excessively crumbly, dry and brittle.

Unique Examination/Test Procedures

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.