

Item: **Cookies, Oatmeal Chocolate Chip, Regular, Crisp**

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

Approximate Caloric Value Per Serving: **200**

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 chocolate chips distributed throughout the surface and interior. Cookies not crushed or broken. Round shape.

Odor: Distinct oatmeal and chocolate.

Flavor: Distinct oatmeal and sweet chocolate.

Texture: Crispy, crunchy, slightly crumbly, with a firm bite.

### **Possible Deteriorative Changes**

Appearance: Darkening of matrix, dry, chocolate chips may bloom.

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

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

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.