

Item: **Pastry, Filled, Individual (Blueberry)**

Document: **PCR-P-050, Pastry, Filled, Individual, Packaged in a Polymeric Tray, Shelf Stable**

Approximate Caloric Value Per Serving: **230** Component Classification: **Primary**

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

Item Characteristics

General: Triangular in shape, not less than 4-1/2 inches on the long side by not less than 3-1/2 inches on the shorter sides.

Appearance: Pastry crust: Intact with a uniform light golden brown exterior color.
Filling: May have visible blueberry pieces dispersed throughout the dark blue to purple colored gel matrix. May have slight filling leakage through the pastry crust portion.

Odor: Filling: Sweet, cooked blueberry.

Flavor: Pastry crust: Sweet, slightly buttery baked flavor typical of baked pie crust. The crust may be slightly salty.
Filling: Sweet, cooked blueberry.

Texture: Pastry crust: Not excessively dry and crumbly or excessively firm or excessively moist and gummy. The crust may have a slight granular texture.
Filling: Thick.

Possible Deteriorative Changes

Appearance: Darkened or browned pastry crust. Cracked crust, dry, crumbly pastry. Dried out filling.

Odor: Stale, oxidized, rancid, scorched.

Flavor: Stale, oxidized, rancid, scorched, fermented, bitter.

Texture: Pastry crust: Dry, crumbly, excessively firm or excessively moist pastry crust.
Filling: Excessively thin or runny.

Unique Examination/Test Procedures:

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.

Special Notes:

Some bleeding of filling into the pastry crumb is normal but may increase over time. Serviceability is considered significantly affected if filling leakage exceeds a total of 2-1/2 inches in any individual pastry. Serviceability is also significantly affected when more than six of the individual pastries are broken into three or more pieces.